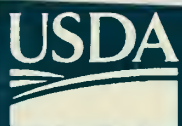


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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry Inspection

1996

Report of
the Secretary
of Agriculture
to the
U. S. Congress

Preface

The Food Safety and Inspection Service (FSIS), a public health regulatory agency within the U.S. Department of Agriculture (USDA), is responsible for ensuring that the commercial supply of meat, poultry, and egg products in the United States is safe, wholesome, and accurately labeled, as required by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act.

This report summarizes FSIS initiatives and accomplishments, domestic and export inspection activities, and foreign program review and reinspection activities in 1996. Information about domestic and export inspection is presented on a fiscal year basis to coincide with the congressional budget process. Information on review of foreign inspection systems and import reinspection is presented on a calendar year basis, as required by law.

Section I of this report describes the organization and responsibilities of FSIS.

Section II describes the initiatives and accomplishments of FSIS to better protect the public health and improve the efficiency and effectiveness of the Federal inspection program.

Section III gives a statistical summary of domestic and export inspection activities for fiscal year (FY) 1996 (October 1, 1995, through September 30, 1996).

Section IV gives a statistical summary of FSIS review of foreign inspection systems and import reinspection activities for calendar year 1996.

This annual report is submitted to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate as required by sections 301 (c) (4) and 20 (e) of the *Federal Meat Inspection Act*, as amended (21 U.S. Code 661 and 21 U.S. Code 620); and sections 27 and 5 (c) (4) of the *Poultry Products Inspection Act*, as amended (21 U.S. Code 470 and 21 U.S. Code 454).

Questions about the report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

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I

Organization and Responsibilities of the Food Safety and Inspection Service

It is the mission of the Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) to ensure that meat, poultry, and egg products prepared for distribution in interstate and foreign commerce for use as human food are safe, wholesome, and correctly labeled and packaged. FSIS administers and enforces the Federal Meat Inspection Act, the Poultry Products Inspection Act, the Egg Products Inspection Act, and the regulations that implement these laws.

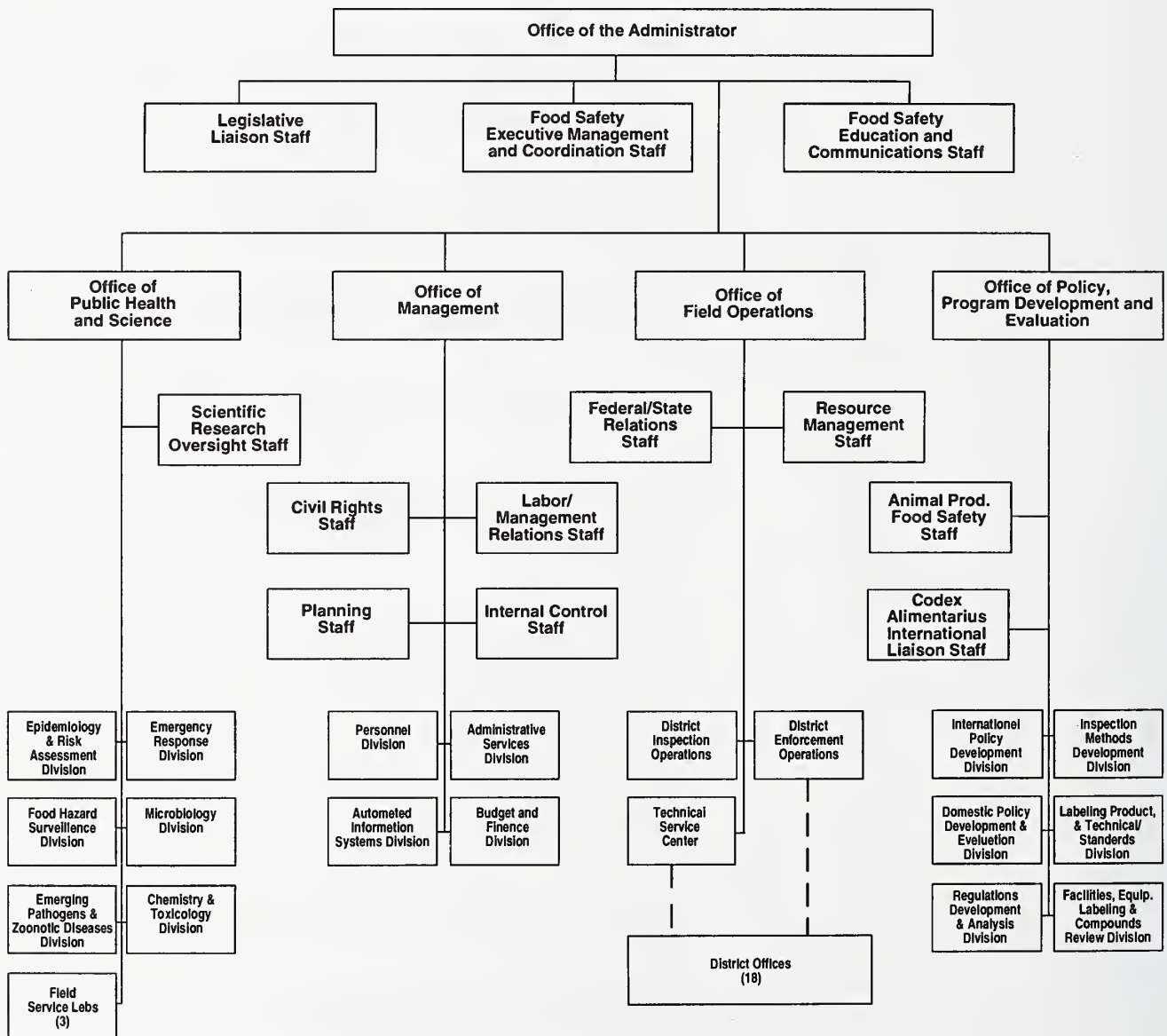
Responsibilities of FSIS to ensure food safety include the following:

- Inspecting, before and after slaughter, birds and animals intended for use as human food and verifying further processing of meat and poultry products;
- Inspecting, before and after breaking, eggs intended for further processing and use in human food;
- Providing pathological, microbiological, chemical, and other scientific examination of meat, poultry, and egg products for disease, infection, extraneous materials, drug and other chemical residues, or other kinds of adulteration;
- Conducting emergency responses, including retention, detention, or voluntary recall of meat, poultry, or egg products containing chemical, microbial, or other adulterants;
- Conducting epidemiological investigations based on reports of foodborne health hazards and disease outbreaks;
- Developing and implementing cooperative strategies to prevent food safety health hazards associated with animal production practices;
- Reviewing and assessing the effectiveness of State inspection programs to ensure that standards are at least equal to those under the Federal Acts;
- Reviewing and assessing foreign inspection systems and facilities that export meat, poultry, and egg products to the United States to ensure that standards are equivalent to those in the United States; and reinspecting imported meat and poultry products at ports of entry and egg products at destination or other locations;
- Monitoring allied industries to prevent uninspected, unwholesome, or mislabeled meat, poultry, and egg products from illegally entering channels of commerce;
- Providing public information to ensure the safe handling of meat, poultry, and egg products by food handlers and consumers;
- Coordinating U.S. participation in the Codex Alimentarius Commission and informing the public of the sanitary and phyto-sanitary standard-setting activities of the Commission.

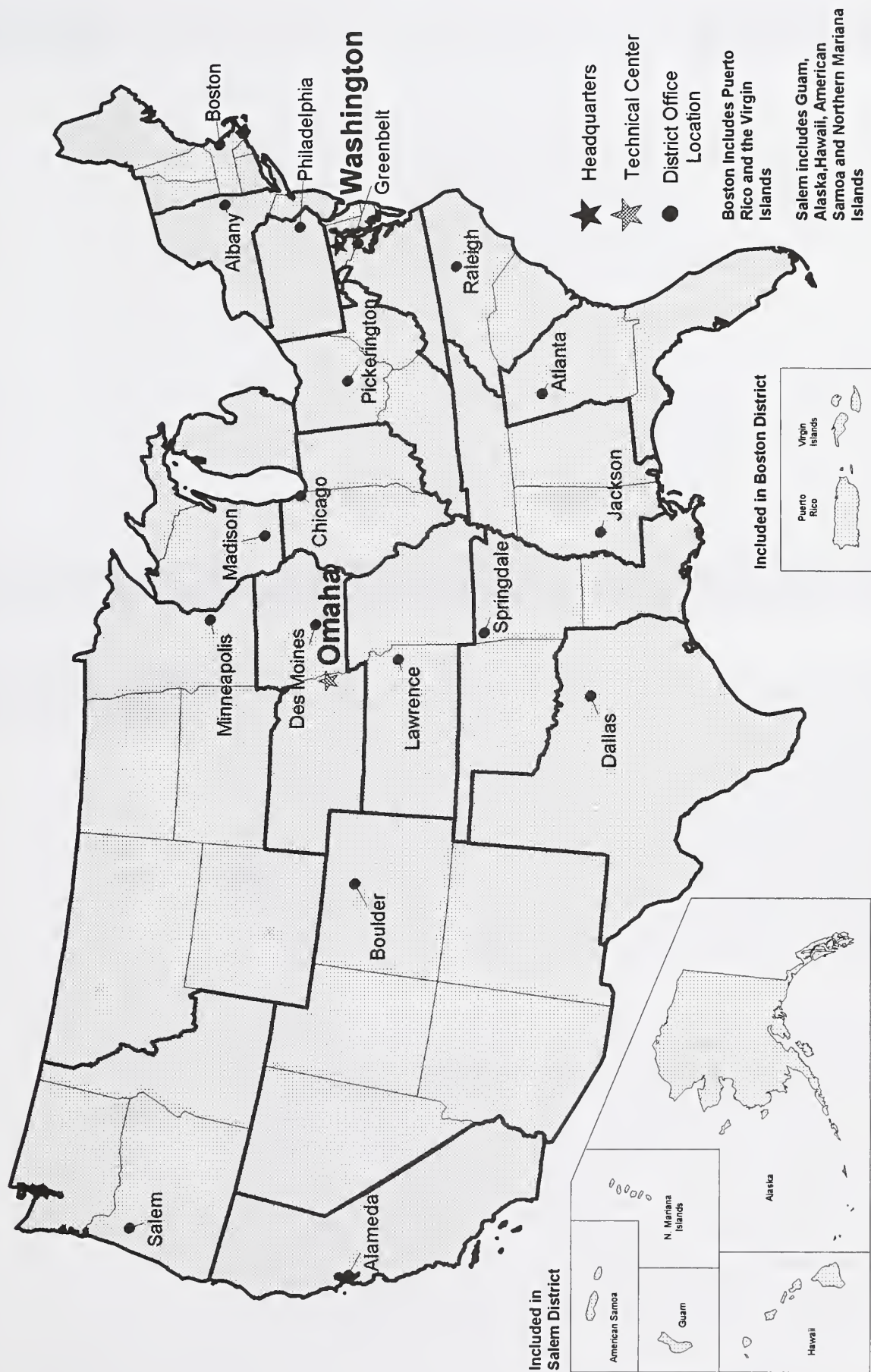
During FY 1996, FSIS maintained central offices in the Washington, D.C. metropolitan area, 5 regional offices, 26 area offices, and a nationwide network of inspectors in 50 states, Puerto Rico, American Samoa, Guam, and the Virgin Islands.

To prepare for the implementation of a modernized science-based system of inspection and compliance, FSIS in 1995 conducted a top-to-bottom review of its regulatory roles, resource allocation, and organizational structure. The resulting comprehensive reorganization plan, designed to streamline management in the field and headquarters and make the best use of resources, will enable FSIS to meet new food safety and consumer protection challenges. In FY 1996, FSIS completed and began to implement the reorganization plan. The reorganized structure of FSIS, approved on July 17, 1996, is shown in Exhibit 1-1. The approved field operations reorganization is shown in Exhibit 1-2.

Exhibit 1-1 Organizational Structure



APPROVED MAJOR FIELD OPERATIONS OFFICES



II

Initiatives and Accomplishments

During fiscal year (FY) 1996, the Food Safety and Inspection Service (FSIS) set in motion a farm-to-table food safety strategy to better protect the public health by taking steps to improve the safety of meat, poultry, and eggs at each stage in food production, processing, distribution, and marketing. FSIS completed the groundwork for sweeping changes in the Federal meat and poultry inspection program to improve food safety, reduce the risk of foodborne illness in the United States, and make better use of the Agency's resources.

Noteworthy advances were made in carrying out the Agency's comprehensive farm-to-table food safety strategy to transform a 90-year-old system of slaughter inspection that relied largely on traditional command and control methods to a science-based system that targets and prevents contamination of meat and poultry products with harmful bacteria and other food safety hazards. Major initiatives during FY 1996 encompassed final regulations to require pathogen reduction and Hazard Analysis and Critical Control Points (HACCP) systems in meat and poultry establishments, regulatory reforms to conform with the new systems, completion of an FSIS reorganization plan, pilot tests of new approaches to inspection, and farm-to-table food safety activities.

Inspection Reform

Pathogen Reduction/ HACCP Proposal

On July 25, 1996, FSIS reached a major milestone in its strategy for fundamental change with publication in the *Federal Register* of a final rule on Pathogen Reduction and HACCP systems requiring changes both in the production of meat and poultry and in food safety regulation. Under the new regulations, to be phased in from January 27, 1997, through January 25, 2000, each meat and poultry plant must develop and implement a written plan for meeting its sanitation responsibilities and develop and implement a HACCP plan that systematically addresses all significant hazards associated with its products. All slaughter plants and plants that produce raw ground products must regularly test for generic *E. coli* to verify their procedures for preventing and reducing fecal contamination and ensure that their *Salmonella* contamination rate is below the national baseline incidence. This first regulatory performance standard for a microbial pathogen on raw meat or poultry is directed at reducing microbial contamination, the most significant food safety problem in the United States.

Implementation of the pathogen reduction and HACCP rule, based on plant size, is scheduled to be carried out over 3 years. On January 27, 1997, all plants were required to implement plant-specific sanitation standard operating procedures (SSOPs) to ensure they are meeting responsibilities to keep their facilities and equipment clean. Also, all slaughter plants are required to conduct microbial testing for generic *E. coli* to verify that their process control systems are working as intended to prevent fecal contamination, the primary avenue of contamination for harmful bacteria. By January 26, 1998, all large slaughter and processing plants are required to adopt HACCP process controls to prevent food safety hazards. To verify that HACCP systems are effective in reducing contamination with harmful bacteria, FSIS is setting pathogen reduction performance standards for *Salmonella* that must be met by slaughter plants and plants that produce raw, ground meat and poultry. Implementation for small plants is required by January 27, 1999, and for very small plants by January 25, 2000.

Because the new requirements, when fully implemented, will significantly change the way the Agency operates, a training program was needed for the affected employees and supervisors to expose them to a comprehensive organizational culture change. Requirements established by the HACCP process represent the most significant regulatory changes in the history of the inspection program and pose a monumental training challenge. The first training programs were developed for the pre-HACCP requirements of the regulations relating to sanitation SOPs and *E. coli* testing by slaughter plants as well as organizational culture change issues. During FY 1996, two separate training programs were designed and developed: 1) an Employee Training Program, targeting approximately 7,800 employees, to equip employees to perform inspection tasks for the regulatory oversight of pre-HACCP requirements and prepare employees for changes that will be brought about by the new pathogen reduction and HACCP rule; and 2) a Supervisory Training Program, targeting about 1,300 employees, to equip supervisors to lead the changes brought about by the Pathogen Reduction and HACCP rule. To accomplish that goal, 106 facilitators, half management and half bargaining unit employees, were given intensive training in College Station, Texas, from August 20 through August 29, 1996. Actual training was delivered in the first 3 1/2 months of FY 1997, and the design and development of the HACCP training program began in FY 1997. Facilitators will be trained in August 1997, and the training will be delivered in the first 3 1/2 months of FY 1998.

In addition to inspection reforms related to HACCP, FSIS in FY 1996 began to issue voluntary poultry inspection grants to requesting ratite establishments that meet the applicable requirements of the Agricultural Marketing Act. Under voluntary poultry inspection, FSIS allows, on a case-by-case basis, experimental reimbursable inspection of ratites, which includes ostrich, emu, and rhea. In cooperation with industry, FSIS developed a complete training program for ratite slaughter and processing inspection. To eliminate high costs of travel to a centralized training facility, the program was designed to train inspection personnel at the work site. About 500 ratite training notebooks and 100 ratite training videos were distributed.

Partnerships and Communication with Constituencies

To ensure that interested persons were given an opportunity to directly discuss key issues of concern with the proposed Pathogen Reduction and HACCP regulations and the philosophy of the Agency in training and implementation, FSIS reached out to involve all stakeholders and conducted an extensive public outreach effort. In addition to *Federal Register* notices, letters were sent to thousands of organizations representing consumers, the industry, the public health community, academia, and other Federal, State, and local agencies. FSIS held 7 information briefings throughout the country, a 2-day hearing in Washington, D. C., and 3 Scientific and Technical Conferences. Substantial changes were made in the proposed regulations based on the results of this outreach effort. Public meetings included an *E. coli* Verification Testing Conference; National Implementation Conference; Regional Implementation Conferences; "town hall" meetings for employees; International Meeting and Implementation; Criteria for Equivalence of Foreign Inspection Programs; Meeting with State Directors of meat and poultry inspection programs; Federal/State Conference on Food Safety; Demonstration Projects for Small Plants; and a Joint FSIS/Food and Drug Administration (FDA) Conference on Time and Temperature Issues. In addition, the Secretary sponsored and led a Food Safety Forum in November 1995 to discuss food safety issues, in which FSIS participated to discuss regulatory reforms. Successful consensus-building among competing interests was a significant achievement of this open process that considered all viewpoints and brought together divergent constituencies.

Performance-Based Inspection System

In FY 1996, FSIS broadened the scope of the Performance-Based Inspection System (PBIS), a computer-based system for organizing inspection requirements, scheduling inspection activities, and recording inspection findings. PBIS provides an easily accessible data bank on plant performance that forms a sound basis for uniform enforcement decisions. In early FY 1996, FSIS conducted a 6-week pilot test program in 16 slaughter establishments across the country. In mid-FY 1996, PBIS was implemented nationally in slaughter establishments. By the end of 1996, all off-line slaughter activities were fully implemented. Training materials on application of the system were completed and the PBIS Reference Guide was updated to include new slaughter instructions and guidelines. Field training was begun and will continue into FY 1997 with full implementation of PBIS. As a transition step toward Sanitation Standard Operating Procedures implemented in January 1997, field instructions and training on slaughter pre-operational sanitation implementation were completed.

Progressive Enforcement Action

In FY 1996, FSIS continued to track the performance of establishments that had been placed under Progressive Enforcement Action (PEA) for noncompliance with regulatory requirements. PEA was developed to instruct FSIS employees on the application of increasingly severe enforcement actions when establishments are unwilling or unable to maintain plant facilities and operations in compliance with FSIS regulatory requirements.

During FY 1996, FSIS also continued to conduct pilot tests of computer software designed to make the PEA reporting system more efficient and up-to-date. The reporting system was implemented in one region of the country; when it is implemented nationwide, FSIS will be able to identify problem areas or trends quickly and respond quickly.

Clean Meat Program

FSIS in FY 1996 augmented its zero tolerance policy for fecal, ingesta, and milk contamination in cattle to ensure effective and uniform application of the policy. In October 1995, FSIS held a conference to discuss available scientific technologies for achieving the zero tolerance standard and to evaluate data comparing the efficacy of these technologies. As a result, the use of steam vacuum systems and pre- and post-evisceration carcass sprays was introduced in slaughter plants. To better respond to the needs of the industry and consumers, in FY 1996 FSIS initiated electronic mail reporting of microbiological testing results through the Internet.

Escherichia coli O157:H7 (E. coli O157:H7)

FSIS initiated an ongoing testing program for *E. coli* O157:H7 in fermented sausage products in FY 1996. In response to an outbreak of *E. coli* O157:H7 illnesses attributed to the consumption of fermented sausage product, FSIS worked jointly with industry representatives to develop measures to prevent future outbreaks. FSIS issued policy memoranda to all processors of ready-to-eat dry, semi-dry, or fermented sausage stipulating validation criteria to ensure production of safe product. Also, a policy memorandum was developed on special inspection tasks to verify whether industry is complying with the new criteria and is meeting sanitation and employee hygiene requirements.

Enhanced Scientific Activities

FoodNet -- Sentinel Sites

In FY 1996, FSIS completed the first full year of an agreement with the Centers for Disease Control and Prevention (CDC) to conduct sentinel site surveys at five locations in the United States. The multi-year study, called the Foodborne Diseases Active Surveillance Network (FoodNet), will provide needed baseline data on the incidence of foodborne illness in the United States that is attributable to consumption of meat, poultry, and egg products. It is believed that only 1 to 5 percent of foodborne disease cases are reported to CDC. To improve data on the incidence and causes of foodborne illness, FSIS and CDC established sentinel sites that encompass more than 13 million people in northern California (2 million), Oregon (2.8 million), Minneapolis/St. Paul metropolitan area (4.4 million), metropolitan Atlanta area (2.3 million), and Connecticut (1.7 million). At these sites, FSIS and CDC study epidemiological links among outbreaks of foodborne illness and explore what relationships may exist between outbreaks and the kinds of meat, poultry, and egg products consumed.

Specific objectives of the study are to determine the yearly incidence of diarrheal illness caused by bacterial foodborne pathogens, specifically *E. coli* O157:H7 and *Salmonella* Serogroups B and D; develop a network to respond to emerging foodborne diseases; determine the proportion of foodborne disease cases attributable to specific commodities; and determine whether FSIS interventions are having a measurable effect on the incidence of foodborne illness attributable to consumption of meat, poultry, and egg products. To be successful, data must be collected over a number of years to chart national trends and consider the effectiveness of control strategies. Data collected through FY 1996 are preliminary only and cannot be used as an indicator of either the prevalence of foodborne illness or its causes.

The Sentinel Site Survey was undertaken in stages after a 3-month pilot survey. Survey questionnaires were developed jointly by CDC, FSIS, FDA, and the five sites. Components of the study included a baseline survey of 230 clinical laboratories that perform stool cultures in the 5 sites, completed in late 1995 and to be repeated in January 1997; a physician survey through mailing of 5,000 questionnaires to randomly selected physicians by the 5 sentinel sites since January 1996; a population adult and pediatric survey, with approximately 750 interviews being conducted each month; and case control studies—an *E. coli* O157:H7 study that began March 1, 1996, for adults and children, a *Salmonella* study that began May 1, 1996, for adults and children, and an infant *Salmonella* case study.

From January 1, 1996, to October 1, 1996, 5,271 active cases of foodborne illness were found; that is, cases reported to a doctor and confirmed by laboratory tests. Preliminary findings showed an outbreak of *Yersinia* in infants in Atlanta, Georgia, linked to chitterlings, and an outbreak of *Salmonella* in Oregon linked to alfalfa sprouts. Other findings show that *Campylobacter* is the most frequently isolated bacterium from persons with diarrhea (43 percent); *Salmonella* is second (33 percent); *Shigella*, third (16 percent); *E. coli*, fourth (6 percent); *Yersinia*, fifth (2 percent); and *Listeria*, sixth (1 percent).

Microbiological Baseline Data Collection

The nationwide Microbiological Baseline Data Collection programs have become a key feature of the pathogen reduction program. The programs were designed by USDA to identify and enumerate pathogenic bacteria and indicator organisms on meat and poultry produced under Federal inspection. The studies include testing for the presence of *E. coli* O157:H7 and several other pathogens in beef, pork, and broiler chicken carcasses and in raw ground meat and poultry products. These baseline profiles will provide data to measure the

effectiveness of changes over time. A baseline survey on market hogs was completed in March 1996, and the data was incorporated in the Pathogen Reduction and HACCP final rule.

Microbiological Sampling

In FY 1996, FSIS continued to conduct monitoring programs for the presence of *Listeria monocytogenes* in cooked, ready-to-eat meat and poultry products. The programs, which began in 1987, were expanded in FY 1997. Because proper cooking should destroy this pathogenic bacteria, a finding of the organism in fully cooked, ready-to-eat products leads to regulatory action by FSIS. Such action includes retention, detention, or recall of the product, with follow-up intensified sampling of product produced at the implicated plant.

For the second year, FSIS continued a microbiological testing program for *E. coli* O157:H7 in raw, ground beef products collected at federally inspected establishments and at the retail level. In FY 1996, 5,326 samples were tested, with 220 samples from imported product, 1,657 from Federal-, 34 from State-inspected, and 3,415 from retail establishments. Of these, four samples were confirmed positive for *E. coli* O157:H7—one sample from a federally inspected establishment and three samples taken at the retail level. The program continues for a third year in FY 1997.

A split sampling program that was part of the Agricultural Marketing Service Laboratory Recognition Program for commercial and private laboratories performing *Salmonella* analyses of egg product samples for official plants was discontinued by FSIS in FY 1996. Instead of split samples, egg products inspectors in each plant now routinely collect randomly selected monitoring samples for analysis by FSIS laboratories. FSIS continues to recognize laboratories that pass an on-site audit of their *Salmonella* testing methodology, quality control, and recordkeeping systems. In addition, each laboratory must demonstrate testing proficiency by correctly analyzing a set of initial qualification samples; follow-up check samples are used to determine continued proficiency of each laboratory. At the end of FY 1996, there were 58 laboratories participating in the Laboratory Recognition Program. In FY 1996, 1,892 egg product samples were analyzed as part of the microbiological monitoring program for meat, poultry, and egg products; of these, 18 (0.92 percent) were positive for *Salmonella*.

Rapid Tests and Chemical Residues

To detect the presence of antibiotics in meat and poultry, in FY 1996 FSIS conducted 41,428 Swab Tests on Premises (STOP). To detect antibiotics and sulfa drugs in bob veal calves, FSIS conducted 19,448 Calf Antibiotic and Sulfa Tests (CAST). A Fast Antimicrobial Screen Test (FAST), developed in 1991 to replace CAST and STOP, detects both antibiotics and sulfonamide drug residues in animal tissues. Analysis shows that the FAST test is as accurate as the STOP and CAST tests. In FY 1996, FSIS tested 96,805 samples using the FAST procedure.

Residue Violation Information System

The Residue Violation Information System (RVIS), a nationwide, interagency computerized information system developed by FSIS, is used by FSIS and FDA to facilitate control actions associated with drug, pesticide, and other chemical residues in slaughtered livestock and poultry. In FY 1996, FSIS laboratories began using RVIS to coordinate supplying FDA districts with portions of known violative samples to support FDA field investigations of pre-harvest drug misuse. RVIS is also being used, with controlled industry access, in a pilot project with the National Milk Producers Federation to encourage quality assurance programs on dairy farms with residue violations in dairy beef and newborn veal calves sent to slaughter. In FY 1995, when FSIS assumed responsibility for egg products inspection, FSIS started residue testing of processed eggs and is incorporating all processed egg sample residue data into RVIS. No violations have been detected.

Monitoring *Staphylococcus aureus* Enterotoxins

In FY 1996, FSIS continued a program implemented in 1994 to monitor manufacturing practices and production of dry and semi-dry ready-to-eat fermented sausages by analyzing the finished product for *Staphylococcus aureus* enterotoxins. Improper fermentation may result in the growth of staphylococci and potential formation of enterotoxin, which poses a human health hazard. Analysis for *E. coli* O157:H7 was included in the fermented sausage program in March 1995 after human illnesses implicating fermented sausages were reported. In addition, the industry has undertaken process validation studies. FSIS laboratories analyze about 54 samples a month, which are randomly collected from plants that produce applicable products. The sampling will continue until all plants have been randomly sampled at least once, at which time the sampling cycle will be repeated.

Statistical Surveys of Dioxin and Related Compounds in Food Animals

Dioxins are a group of toxic compounds that may be present in the environment because of certain combustion and manufacturing processes. Since 1994, FSIS and the Environmental Protection Agency (EPA) have been making joint efforts to survey the rate of occurrence of dioxin residues in the tissues of cattle, swine, and poultry. Fat samples from 63 cattle, 80 swine, and 80 poultry were collected in slaughter plants. The findings indicate that the issue of dioxin residues warrants further study of its effect on food animals. In June 1997, a focused study of the rate of occurrence of dioxin residues was initiated in an additional 55 young chickens.

Testing Formula-Fed Veal Calves for Clenbuterol

In FY 1996, FSIS and FDA began a joint survey of formula-fed veal at slaughter for the presence of Clenbuterol residues. The study is a follow-up to joint investigations by the U.S. Customs Service, U.S. Department of Justice, FDA, and USDA and conviction of the Vitek Corporation for illegal importation and use of Clenbuterol in veal calves. In June 1997, FDA reported one positive finding of Clenbuterol. FDA is retesting the sample to confirm the result. All other samples were negative. The misuse of Clenbuterol—an unapproved growth-promoting drug—in livestock in Europe in the early 1990's resulted in a limited number of reversible short-term illnesses affecting lung and heart from consumption of beef livers. Illnesses have not been reported in the United States.

Animal Production Food Safety Program

As part of its farm-to-table strategy, FSIS in FY 1996 worked with constituent groups to encourage and coordinate voluntary efforts to address public health issues associated with food animal production. In this ongoing program, FSIS promotes adoption of producer-driven voluntary food safety initiatives and coordinates efforts to identify animal production practices that have the potential to reduce human pathogens in or on animals or eggs presented for slaughter or processing. During FY 1996, FSIS transferred support and program oversight for the Pennsylvania Egg Quality Assurance Program to producers and the Pennsylvania Department of Agriculture Bureau of Animal Industries. It is the first egg quality assurance program to demonstrate effectiveness in reducing *Salmonella* serotype *enteritidis* infections in poultry houses. The percentage of positive flocks decreased from about 40 percent to less than 15 percent. The program continues as a successful example of industry, academia, and government cooperation in a voluntary, on-farm intervention program to reduce foodborne pathogens.

In FY 1996, FSIS organized regular meetings of the Inter-Agency Coordinating Committee for Animal Production Food Safety, a committee of representatives from Federal agencies with responsibilities for public health, animal health, agricultural marketing, or agricultural research. These meetings provide an important forum for discussion of animal production food safety issues, cooperative approaches to avoid duplication of effort, presentations by commodity group representatives, and strengthened working relationships. During FY 1996, presentations were made by the National Pork Producers

Council, National Turkey Federation, National Milk Producers Federation, American Veal Association, American Meat Institute, and the National Poultry Improvement Plan.

In other efforts to address public health issues associated with food animal production, FSIS provided technical support and funding for projects to learn about the prevalence of *E. coli* O157:H7 in cull dairy cows and organized interagency meetings to discuss residue avoidance programs, quality assurance programs, and animal identification.

Food Safety During Transportation and Storage

In addressing potential hazards that arise throughout the food production and delivery system, FSIS in FY 1996 worked with FDA to identify hazards associated with transportation and storage of potentially hazardous foods, control points for addressing such hazards, and procedures needed to eliminate, minimize, or reduce hazards. During shipment, food can be contaminated with harmful pathogens and chemicals and can be mishandled in ways that permit pathogens to multiply to hazardous levels.

In November 1996, FDA and FSIS held a 3-day technical conference on time and temperature issues to identify desirable and feasible temperature control interventions to improve food safety. A portion of the conference focused on temperature control during transportation and storage of potentially hazardous foods.

On November 22, 1996, FDA and FSIS published an Advance Notice of Proposed Rulemaking asking for public comments on approaches the two agencies should take to foster food safety improvements during the transportation and storage of potentially hazardous foods. To address the safety of foods during transportation, FSIS and FDA are considering a number of alternatives, including temperature performance standards, recordkeeping by carriers of bulk foods, mandatory HACCP systems, voluntary guidelines, or reliance on public education.

Reorganization

To make the changes necessary to achieve its public health goals, FSIS developed a new organizational structure. On July 26, 1996, the Secretary announced a comprehensive reorganization of FSIS designed to prepare for implementation of the new pathogen reduction and HACCP inspection system for meat and poultry, which was announced by the President on July 6, 1996. The reorganization plan was based on a top-to-bottom review conducted by FSIS to define its future regulatory roles, resource allocation, and organizational structure for consistency with the goals and strategies of the final pathogen reduction/HACCP final rule published in the *Federal Register* on July 25, 1996. To accommodate FY 1996 streamlining reductions, the reorganization was structured to make the best possible use of resources so that FSIS can meet new food safety and consumer protection challenges. Implementation of the reorganization began on November 11, 1996, and will be completed in FY 1999. The FSIS reorganization will accomplish the following:

- Maintain a frontline workforce capable of providing rigorous science-based regulatory oversight. The streamlining of management and administrative structures will assure that maximum resources can be applied to priority food safety activities such as oversight of HACCP, increased microbial sampling, and expanded oversight at the transportation, storage, and retail stages of the food system.

- Unify four separate field structures into one structure to carry out all domestic and international meat, poultry, and egg product inspection and compliance activities.
- Streamline 46 field management offices to 18 district offices, one centralized technical services center, and two centralized administrative centers.
- Eliminate 1 of 3 existing supervisory/management layers in the field by collapsing the 5 regional offices and 26 area offices into 18 district offices.
- Streamline headquarters structure significantly by reducing the number of major organizational segments from 13 to 7, eliminating 1 layer of management, decreasing the number of supervisory positions, and reducing the proportion of headquarters and field non-frontline positions to maximize the resources available for frontline food safety activities.

Regulatory Reform

In carrying out its HACCP-based, farm-to-table food safety strategy, FSIS conducted a comprehensive review of its existing regulations in FY 1996. FSIS identified specific regulations that needed revisions to make them consistent with the new HACCP approach, to have greater reliance on performance standards, and to remove unnecessary regulatory obstacles to innovation. FSIS re-examined regulations that mandate specific techniques or processing actions designed to achieve food safety objectives and determined whether they should be repealed or amended to provide the flexibility required to be consistent with HACCP.

As a result of the review, regulatory reform actions were taken. On December 29, 1995, FSIS published 1) a final rule to expand the categories of labels exempt from prior Agency review; 2) a proposal to amend existing standards of identity to allow greater flexibility and encourage innovation in the marketing of reduced-fat and other nutritionally improved meat and poultry products; and 3) an Advance Notice of Proposed Rulemaking describing the FSIS strategy for regulatory and inspectional reform and initiating the rulemaking process required to achieve necessary changes. On May 2, 1996, FSIS published two additional regulatory reform documents—a proposal to eliminate the prior approval system for facility blueprints, equipment, and most partial quality control plans and a proposal to add a performance-standard alternative to the current command-and-control requirements governing cooked meat and poultry products. On July 25, 1996, FSIS published the final rule on Pathogen Reduction and HACCP. In addition, on September 9, 1996, the Agency published an Advance Notice of Proposed Rulemaking identifying categories of standards of identity considered for elimination and inviting comments on possible reform or elimination of the system for standards of identity for meat and poultry products.

During FY 1996, FSIS continued to work with FDA to coordinate food regulatory policy and ensure the most efficient use of Federal resources in areas of mutual interest. Such areas include food safety science and data, transportation and distribution of foods, retail stores and restaurants, international food standards, animal health issues, safety of egg products, and consistency in labeling.

In FY 1997, FSIS initiated final rules on regulatory reform proposals published in FY 1996. A final rule was published to eliminate the prior approval system for facility blueprints, equipment, and most partial quality control plans.

Other final rules being initiated include a proposal to add a performance-standard alternative to the current command-and-control requirements governing cooked meat and poultry products and performance standards for various processing procedures such as: 1) the production of certain meat and poultry products with established standards of identity; 2) the thermal processing of meat and poultry products; 3) the irradiation of poultry to control foodborne pathogens; 4) the handling, chilling, and freezing of poultry; and 5) carcasses cut into primal parts within an establishment. In addition, FSIS is initiating a rule proposing that performance standards replace the current regulations that ensure that meat and poultry products and product ingredients are not physically or chemically contaminated.

Labeling

During FY 1996, FSIS processed 141,022 label applications, which included 20,046 disapprovals. Label reviews in FY 1996 decreased by approximately 22 percent from FY 1995. As part of its commitment to comprehensive regulatory reform, FSIS published a final rule on December 29, 1995, streamlining the prior approval system for labels. Effective July 1, 1996, the regulations expanded the types of labeling authorized for use on meat and poultry products that would not require prior approval by FSIS. In addition, only sketch labeling is required to be submitted in instances where prior approval is required. Since implementation of the regulations, labels submitted for approval have decreased by 53 percent. FSIS now receives only complex label applications.

Risk Assessment

In its farm-to-table strategy to better protect the public health, FSIS is moving toward greater use of risk assessment techniques to quantify risks and to measure the potential effect on the reduction in risks because of interventions at selected points in the farm-to-table food chain. In response to increasing numbers of human illness from *Salmonella enteritidis* in shell eggs, FSIS initiated risk assessment surveys and studies in 1996 that will be completed in 1997. Information from risk assessments can be used to support regulatory decisionmaking and to educate food handlers in practices that will reduce the risk of foodborne illness. Because regulatory authority for shell eggs and egg products is shared by FSIS and FDA, the agencies are working jointly to develop risk reduction strategies.

Emergency Activities

Product Recalls: Under a program to handle emergency actions when residue, microbiological, or other adulteration problems occur, FSIS oversaw actions on 40 product recalls during FY 1996. There were 28 recalls of meat and poultry products totaling 2 million pounds, including 8 pork recalls (30 percent), 15 beef recalls (53 percent), 2 poultry recalls (6 percent), and 3 multi-species recalls (11 percent). Primary causes of product recalls for meat and poultry were microbiological and chemical hazards, processing or container defects, and contamination by extraneous materials such as glass, metal, and wood. There were 12 egg product recalls of 9 different egg products, totaling 263,477 pounds, for potential contamination with *Salmonella*.

Outbreak Investigations: During FY 1996, FSIS assisted State health departments with investigations of 28 foodborne illness outbreaks, 15 of which were associated with *E. coli* O157:H7 and 13 with *Salmonella*. One outbreak investigation focused on a sausage product produced by a FSIS-inspected plant. An investigative team visited the plant to review the controls used to produce the incriminated product. In addition, visits were made to producers of similar products to determine whether differences exist in production methods among producers. A report was issued recommending controls to assure safe production of the product.

In another outbreak investigation, FSIS assisted in a multi-State effort to find the source of sporadic cases of *E. coli* O157:H7 and to determine whether the cases were linked to a ground beef lot that tested positive for the organism. This effort involved coordinating additional product sampling and transferring a positive culture from FSIS to a State health department for genetic typing. No link was found between the cases and the ground beef, and the source of the illnesses was not determined.

In FY 1996, the Consumer Surveillance Information System replaced the Meatborne Hazard Control Center as the primary system to track consumer complaints involving meat, poultry, or processed egg products. The system is intended to shift emphasis from costly, inefficient laboratory analysis for sporadic complaints to a surveillance system that recognizes when hazardous product has reached consumer channels. Complaints are categorized in two broad categories: foreign material contamination and foodborne illness. The consumer surveillance system recorded 213 complaints during FY 1996, of which approximately 66 percent dealt with foodborne illness complaints. The FSIS compliance office and the Meat and Poultry Hotline are the major vehicles for complaints.

Enforcement

Product Safety: FSIS, in FY 1996, evaluated 7,765 nonfood compounds and food processing additives to ensure that they met established safety requirements for appropriate use in the processing of food products regulated by FSIS.

The formulations of 5,173 ingredient mixtures used to formulate meat and poultry products were evaluated by FSIS to assure their acceptability for use in accordance with established labeling regulations and guidelines for ingredients and additives.

To verify conformance with established safety criteria, FSIS selected meat and poultry packaging materials from 144 establishments for review. Enforcement action was initiated for 18 materials for which conformance with Federal regulations could not be verified.

Detentions: During FY 1996, there were 472 detentions of adulterated meat and poultry products, with a total weight of approximately 22,428,908 pounds. Significant product detentions include the following:

- 3,165,000 pounds of meat and poultry cuts contaminated with dust particles while stored in a giant natural cave that had been converted into a storage facility. Because of a fire in the facility, 48,851 pounds of product were destroyed; approximately 3,116,149 pounds of product were reinspected and released for human consumption.
- 1,490,000 pounds of mislabeled edible lard detained at a rail depot in El Paso, Texas, and returned to the processing establishment for reinspection.
- 200,222 pounds of beef cuts lacking approved labeling and mark of inspection detained at a facility in Chicago, Illinois. The product was reinspected and properly labeled.
- 102,372 pounds of inedible chicken feet suspected of being adulterated. All of the product was denatured before being sent to a rendering company.

- 438,114 pounds of U.S., Canadian, and Argentinian inspected meat and poultry products being held under unsanitary conditions and rodent infestation. The product was retained for reinspection.
- 477,773 pounds of misbranded fresh/frozen hams that lacked approved labeling and marks of inspection. The product was disposed of.
- 1,500,000 pounds of meat and poultry products suspected of rodent adulteration. About 28,296 pounds of product were destroyed and the remainder, found to be wholesome, was released.
- 183,841 pounds of bacon ends and pieces contaminated by flooding. The product was denatured with charcoal.
- 162,496 pounds of improperly labeled inedible beef were detained at a freezer in Amarillo, Texas. Product was released for relabeling.
- 409,380 pounds of cooked diced chicken was detained for *Listeria*. Product was returned for reinspection.
- 147,600 pounds of misbranded and adulterated pork diaphragms had a sour smell and were suspected of containing an excessive amount of liver pieces. Product was released for reinspection.
- 707,340 pounds of chicken and chicken parts suspected of being adulterated were gassy and odorous. Product was released for reinspection.
- 159,060 pounds of mislabeled meat products were returned under seal to Sioux Falls, South Dakota, for reinspection and released for human consumption.
- 430,218 pounds of boneless beef bearing no marks of Federal inspection. All of the product was reinspected, properly labeled, and released for human consumption.

Legal and Administrative Law Actions

In November 1995, a custom meat slaughtering firm located in Rhode Island entered into a Stipulation and Consent Agreement with FSIS. This administrative action was the result of an official notification withdrawing inspection services from the firm for continuing failure to take necessary actions to eliminate unsanitary conditions. In the Agreement, the owner/operator agreed to participate in a training program or educational course covering sanitation principles, dressing procedures, and manufacturing practices; implement a sanitation enforcement procedure to ensure that products are sound, wholesome, and identified as "NOT FOR SALE"; maintain applicable records; and operate the facility according to the requirements of the Federal Meat Inspection Act and implementing regulations.

In December 1995, U.S. District Court for the Central District of California sentenced two former officials of a food processing plant for multiple felony counts of defrauding the USDA and the National School Lunch Program of approximately \$1.4 million by diverting donated commodities and supplying substandard meat products. The former president was fined \$10,000 and sentenced to 27 months in prison and 5 years' probation, and the vice president of manufacturing was sentenced to a year and a day in prison, fined \$2,000, and received 3 years' probation. In February 1996, the former quality control manager was sentenced for one felony count of conspiring to defraud the USDA and the National School Lunch Program. A 2-year investigation revealed the individuals fraudulently obtained a school lunch contract for the

Los Angeles Unified School District and used Government-donated food to manufacture commercial products. The Federal Bureau of Investigation, USDA's Office of Inspector General, FSIS compliance officers, and the California State Controller's Office jointly conducted the investigation.

In December 1995, the Office of the Attorney General for the Commonwealth of Massachusetts issued a permanent injunction against a Connecticut firm and a Minnesota firm for misbranding beef sold to Massachusetts consumers, and selling or transporting misbranded beef into Massachusetts. The two violating firms agreed to pay a civil penalty of \$20,000. This administrative action was the result of an investigation by FSIS compliance officers that involved beef chuck shoulder clods falsely represented as "USDA Choice."

In February 1996, a U.S. District Court for the District of Massachusetts fined a firm and its former owner \$25,000 as a civil contempt penalty payable to the U.S. Government. The penalty was imposed as the result of continued violations of a 1994 Consent Decree, which prohibited the firm from selling uninspected meat and poultry products and required the firm to maintain applicable records. This administrative action was the result of the continuing sale of uninspected products by the firm in violation of the earlier Consent Decree.

In March 1996, a USDA administrative law judge issued a Decision and Order that allowed a Federal establishment in Virginia to continue its meat and poultry processing operations until September 15, 1996, with the provision that specific conditions identified in the Order were met. The administrative action was taken after a 1995 three-count misdemeanor conviction of the firm's president for making a false official meat product label, transporting uninspected meat product, and possessing misbranded meat and poultry with the intent to sell in interstate commerce. The firm was required to relinquish its grant of Federal meat and poultry inspection or sell the business to an entity having no connection or tie with the current firm by September 15, 1996. The Order also included summary withdrawal provisions for the time period, March through September, if further violations were committed.

In March 1996, a California firm, its owner, and two employees signed a Consent Decision and Order in which they agreed there would be no threats to forcibly assault, forcible assaults, intimidation, or interference with any program employee in or on account of the performance of their official duties. The firm agreed to prevent two of its employees from being present at the official establishment, except the main business office, at any time when any activities regulated by the Federal Meat Inspection Act, the Poultry Products Inspection Act, or the Agricultural Marketing Act are being conducted. In addition, the firm is required to ensure that a certain corporate official is not present at the official establishment when any program employee is at the official establishment. This administrative action was taken after incidents occurred at the establishment in which FSIS program employees were under threat from the firm.

In April 1996, U.S. District Court for the Southern District of Ohio in Columbus, Ohio, sentenced two brothers for violating the Federal Poultry Products Inspection Act. The brothers pled guilty to altering raw chicken and misbranding poultry products. Fines of \$3,000 were imposed, and both were ordered to pay restitution in the amount of \$15,000 to the U.S. Department of Agriculture. This legal action was the result of an investigation conducted in 1990 and 1991 by compliance officers that revealed that boneless chicken breasts and chicken tenders produced by the firm contained sodium phosphate in amounts of 0.1 to 1.1 percent. More than 30,000 pounds of adulterated and misbranded products had been marinated in a solution containing ingredients that were not declared on the product labels.

In June 1996, a U.S. District Court for the Northern District of California in Oakland, California, sentenced the former vice president of a closed meat processing establishment and the establishment for violations of the Federal Meat Inspection Act. The official paid \$250,000 as part of a restitution/fine payment, received 5 years' probation, and was required to perform 1,000 hours of community service. The firm was ordered to pay \$500,000 in restitution to the Defense Logistics Agency of the U.S. Department of Defense. In addition, three co-defendants were sentenced for selling adulterated meat to the now defunct establishment. The co-defendants were convicted of illegally slaughtering cattle and transporting and selling the adulterated meat to the now defunct firm, knowing the meat would be processed for resale and human consumption. The former vice president admitted buying dead, dying, diseased, or disabled cattle from the co-defendants and using the adulterated meat to prepare meat products for commercial sales and for Government military contracts. The investigation was conducted in 1993 by the USDA Office of Inspector General, officials from the Defense Criminal Investigation Service, and FSIS compliance officers. Restitution to the military was initiated under the Affirmative Civil Enforcement program.

In July 1996, a U.S. District Court for the District of South Dakota, in Pierre, South Dakota, sentenced 3 officials of a federally inspected establishment for 42 felony convictions and levied a cumulative sentence totaling 4 years and 3 months in prison, \$100,000 in fines, and 6 years' supervised release. The three officials were convicted of conspiracy, mail/wire fraud, and misbranding of meat product. This action stemmed from a joint investigation by agents of the USDA Office of Inspector General and FSIS compliance officers. The investigation revealed that between 1989 and 1994 the firm advertised and solicited sales of meat products across the country and represented the product as specialty meat from cattle that were genetically bred and raised to yield a lower fat and cholesterol content than regular beef. The firm, although found guilty at trial of 22 felony convictions, was not fined or ordered to pay restitution because the corporation had been dissolved and had no assets.

In July 1996, U.S. District Court for the Eastern District of North Carolina, in Raleigh, North Carolina, sentenced the former president of a pork slaughtering establishment to 30 months in prison, a \$6,200 fine, and 1 year of supervised probation, and the plant manager, the former president's son-in-law, to 6 months in prison, 5 years of probation, and 100 hours of community service. Also, a former USDA inspector was sentenced to 24 months in prison and fined \$6,000 for his willing involvement in allowing thousands of dollars of tainted meat to be prepared for human consumption. This legal action was the result of an investigation conducted by special agents from the USDA Office of Inspector General and FSIS compliance officers, which revealed a scheme to allow dead or live swine to enter the Federal establishment without inspection; off-condition pork to be washed off with a solution of Clorox and water; and the mixing of off-condition pork with fresh pork for re-boxing and sale as edible product.

In July 1996, a U.S. District Court for the District of Massachusetts sentenced a Boston wholesale distributor of meat and poultry products, along with 2 corporate officials, for 14 misdemeanor counts of causing meat and poultry food products to become adulterated and misbranded. The firm was fined \$75,000, sentenced to 5 years of probation, required to maintain effective sanitation at its facility and to submit monthly rodent control reports to the USDA and probation offices. The management officials each received fines of \$5,000, and 2 years' probation. This legal action was the result of an investigation by FSIS compliance officers that revealed that the firm failed to correct unsanitary conditions, despite repeated warnings to the corporate officials between 1990 and 1995.

In August 1996, an administrative law judge issued a Consent Decision after officials at a federally inspected establishment in Ohio agreed to the terms and conditions of the Decision. On April 8, 1996, FSIS had filed an official Complaint withdrawing inspection services from the firm for its failure to take necessary actions to eliminate unsanitary conditions. Officials of the firm were notified that inspection services were being refused because the premises, facilities, or equipment failed to meet the requirements of the Federal inspection acts, and because the unsanitary conditions of the establishment would make any meat or meat food products prepared there adulterated. During a 13-month period before the filing of the Complaint, FSIS officials had issued more than 568 Process Deficiency Reports documenting sanitation deficiencies at the establishment. Provisions in the Decision required the firm to correct all deficiencies and provide written documentation detailing the permanent and preventive corrective actions taken; implement pre-approved sanitation procedures to assure that the facilities are maintained in a sanitary manner; hire a sanitation supervisor to enforce the written sanitation procedures; and develop enforcement procedures to assure that all meat and poultry products entering commerce are sound, wholesome, and properly labeled. The Decision also provides for summary withdrawal of inspection services if future violations occur.

In August 1996, a USDA law judge issued a Consent Decision to a federally inspected establishment in California. The Decision required the firm to develop and implement Standard Operating Procedures for sanitation in accordance with the principles in the HACCP final rule; hire a manager who is trained in HACCP principles; conduct a hazard analysis and develop and implement a HACCP plan that applies to all products produced; and develop, implement, and maintain a species-specific sampling and testing program. This administrative action was taken following the discovery of an unidentified solution being directly applied to products by establishment personnel. Laboratory analysis of the solution showed the presence of sulfiting agents. On August 29, 1996, the firm requested a voluntary suspension of inspection service for 120 days.

In September 1996, a USDA law judge issued a Stipulation and Consent Decision indefinitely withdrawing Federal inspection services from a South Carolina establishment. This administrative action was taken following convictions of the firm and its president in 1995 for misbranding and selling ungraded meat food product as "USDA Choice" to the Naval Supply Center in Charleston, South Carolina. The Decision provides that the firm may reapply for Federal inspection services after 5 years.

In September 1996, U.S. District Court for the Northern District of California sentenced a California meat processing firm and two officials for violating the Federal Meat Inspection Act. The firm and a former salesman were convicted on four felony counts for selling and transporting adulterated and misbranded meat and meat food products. The former president was sentenced for 4 misdemeanor counts of the same charges and given 2 years' probation. The firm was fined \$75,000. The former salesman was sentenced to 4 months' home detention with electronic monitoring and 6 months' probation. This legal action was the result of an investigation conducted in 1992 by FSIS compliance officers showing that the firm was re-selling meat that had been returned by customers because it was spoiled, unwholesome, or otherwise unfit for human consumption. The unwholesome products were then being sold at discounted prices to a federally inspected establishment also recently convicted.

In FY 1996, FSIS received U.S. District Court actions against four repeat violators, each of which resulted in a Consent Decree. Three repeat violators were from Northeastern States and one firm was located in Puerto Rico. The decrees require the firms to keep complete, full, and accurate records on a daily basis showing the meat or poultry products they are selling, transporting, and

offering for sale or transportation for a period of 4 years. They further stipulate that at all reasonable times the firms shall give full access to their business premises to authorized representatives of the United States Department of Agriculture. They also require the firms to pay a civil contempt penalty of \$500 for each package of meat or poultry product found in violation of the Decree. Moreover, if enforcement proceedings are necessary, the United States shall recover expenses incurred for investigation and preparation at the rate of \$49 per hour per person. All of these actions were the result of investigations by FSIS compliance officers involving sales of nonfederally inspected meat or poultry products to other catering firms, or to other than household consumers.

Area Systems Reviews

In 1996, FSIS developed Area Systems Reviews to incorporate oversight and monitoring strategies consistent with the HACCP/Pathogen Reduction regulatory changes underway in FSIS. In the systems approach used to review plant operations, emphasis is placed on plant accountability for producing safe meat and poultry food products. In conducting reviews, FSIS program review officers join compliance personnel and inspection personnel to form a comprehensive team to review plant control systems for their impact on food safety and public health. FSIS completed 5 Area Systems Reviews in FY 1996—1 in each of the 5 inspection regions—involving 223 plants. Through these integrated team efforts, plant system control failures were identified effectively, and program delivery was improved. In addition, the reviews significantly contributed to the culture changes necessary for successful implementation of the HACCP final rule.

During FY 1996, 131 plants were reviewed under the United States/Canada Free Trade Agreement, which requires FSIS to review federally inspected meat and poultry plants within the United States and report plants as either acceptable, marginally acceptable, or unacceptable. Of the plants reviewed, 114 plants were classified as acceptable, 17 as marginally acceptable, and none as unacceptable. FSIS required immediate corrections for serious deficiencies found in plants. Plants evaluated as marginally acceptable were directed to develop and follow action plans to prevent similar deficiencies in the future. The team concept of reviewing was applied by FSIS reviewers in plants within the five areas where Area Systems Reviews had been completed.

Field Automation and Information Management

In FY 1996, FSIS completed the first-year implementation of a phased 5-year nationwide Field Automation and Information Management (FAIM) initiative, after 3 years of studies, pilots, and evaluations. Over 700 computers were installed in 4 inspection operations areas, and 800 field inspection personnel were trained. By the end of FY 1996, FAIM was extended to all international programs, all field-level supervisors in inspection operations and the egg products division, and five full areas in inspection operations.

To adapt to the FSIS field reorganization underway and HACCP, the focus of the FAIM implementation was modified in FY 1996 by converting from an area-based to a state-based strategy. By the end of FY 1997, 7 of the 18 districts of FSIS and over half of all large HACCP plants will be fully automated. Savings in time and money are being realized through the use of computer-based training and access to electronic mail, technical references and manuals, electronic forms, and office automation software.

Workforce Training

During FY 1996, FSIS designed, developed, and completed training for 1,708 students through 92 courses at the Donald L. Houston Center for Meat and Poultry Inspection Sciences, College Station, Texas. The curriculum included basic entry-level courses for food inspectors and veterinarians, inspection and industry personnel, and courses on supervision and management, interpersonal skills, FAIM computer, State training in processing and slaughter, advanced

food inspector slaughter, advanced veterinary medical officer, processing, (basic, advanced, and canning), and residue testing qualification. These courses were completed by 899 FSIS food inspectors, 464 FSIS veterinarians, 158 State veterinarians and inspectors, 152 FSIS employees representing program areas outside of Inspection Operations, 31 industry workers, and 5 foreign officers.

Self-Study Programs

An FSIS Self-Study Program offers 22 general and technical correspondence courses to FSIS, other USDA employees, and State employees nationwide. The curriculum includes technical courses on animal science, meat science, communicable disease control, epidemiology, foodborne disease control, canning technology, microbial ecology of foods, and vectorborne disease control. Under the Self-Study Program, there were 541 course completions in FY 1996, compared to 421 course completions in FY 1995, a 29-percent increase. The standard course completion rate has averaged 76 percent over the 21-year existence of the program. FSIS maintains an Audiovisual Lending Library that offers more than 500 audio and videotape presentations on meat and poultry inspection, animal science, pathology, zoonoses, food science and technology, food safety, sanitation, management, leadership, computer software, writing skills, life and physical sciences, mathematics, personal growth, civil rights, cultural diversity, and health and safety. Use of these resources increased in FY 1996, with a 154-percent increase in users and a 50-percent increase in the number of materials loaned. In FY 1996, the Audiovisual Lending Library loaned 3,293 audiovisual items to 7,016 users, compared to 2,195 items loaned to 2,762 users in FY 1995.

Computer-based Training (CBT) Efforts

FSIS developed 27 CD-ROM (CBT) modules in support of an initiative to give the Veterinary Medical Officer Intern Course at the field training station locations during FY 1996, rather than a centralized facility, which resulted in economy and efficiency.

Video-conferences

During FY 1996, the technology necessary to conduct video-conferences was added at the Donald L. Houston Center for Meat and Poultry Inspection Sciences at College Station, Texas.

Digital Library

A digital library was established at the Donald L. Houston Center for Meat and Poultry Inspection Sciences during FY 1996. With the loading of digitized 35-millimeter slides used for meat and poultry slaughter and processing training and descriptions of the images entered into a database, FSIS staff was able to search and retrieve images more efficiently than by manual viewing. Work will continue in FY 1997 to digitize additional slides, enter descriptions, and load video clips and sounds for use by staff officers in developing computer-based training programs. Loading of certain Agency reference materials in a digitized format was done during FY 1997. The Pre-HACCP Sanitation Standard Operating Procedure guide was made available on the Home Page of the FSIS Human Resource Development Staff, which enabled ready access and downloading of copies by the public, industry, and Agency personnel. Also, pilot work was accomplished to establish the capability to add and edit information in the digital library from a remote site through the Internet. Further development of current and new digital library materials, and refining their various public and internal uses, were accomplished during FY 1997.

Pre-Harvest Food Safety Awareness Training

FSIS developed a pre-harvest food safety awareness training package for FSIS inspection personnel who work in slaughter plants. FSIS participated in an Inter-Agency Coordinating Committee in efforts to identify pre-slaughter practices to reduce zoonotic pathogens in or on food animals presented for slaughter. These efforts focus on voluntary practices that can be scientifically

proven to enhance the ability of slaughter establishments to meet pathogen reduction performance criteria and other pathogen reduction efforts under HACCP systems.

Video on Aseptic Sampling of Egg Products

A video produced by FSIS during FY 1996, targeted to FSIS inspectors, demonstrates proper procedures for aseptic sampling of the various forms of egg products (liquid, frozen, and dried) and for collecting the samples from various types of packaging, such as cartons, pails, and tankers. The video specifically details how to prepare the sampling supplies, the sampling areas, and how to collect a sample that will not be contaminated by the sampling method.

Department of Transportation Video

To help prevent contamination of food during transport, FSIS produced a training video for safety officers of the U.S. Department of Transportation. The video, "Safe Food Transportation," depicts foodborne illness and its effect; physical, chemical, and microbiological contamination; proper sanitation and temperature control during transport; and procedures for handling suspected violations. A pocket reference guide was developed to accompany the video.

International Issues

Meat, Poultry, and Egg Imports

During FY 1996, FSIS inspected 1.07 million metric tons (2.3 billion pounds) of imported meat and poultry from 33 countries. Inspectors refused entry of 10.4 million pounds of imported meat and poultry products. On-site reviews of inspection programs in 21 of the countries exporting meat and poultry to the United States were conducted by FSIS in FY 1996; all were found to be maintaining systems of inspection equivalent to that of the United States. At the end of FY 1996, 38 countries were certified as having residue control programs equivalent to that of the United States.

Approximately 2.9 million pounds of egg products were imported into the United States from Canada in FY 1996, an increase of about 157 percent over FY 1995. Of this total, 2.6 million pounds were imported in liquid form and 0.3 million pounds in dried form. All shipments were inspected for wholesomeness and proper labeling at the destination location. Fifteen shipments were randomly identified for sampling for laboratory analysis to determine compliance with FSIS requirements. All shipments were found to be acceptable.

In November 1995, an official of Agriculture and Agri-Food Canada and FSIS officials conducted a joint review of five U.S. egg products plants that routinely export egg products to Canada. The review reciprocated a September 1996 joint review of four egg products plants approved to export products to the United States. These on-site joint reviews are conducted annually to verify that the Canadian egg products inspection system remains equivalent to the U.S. system.

Meat and Poultry Exports

FSIS facilitated meat and poultry exports to over 100 countries during FY 1996. The United States exported 3.2 billion pounds of meat, an increase of 17 percent over FY 1995, with a value of \$4.5 billion. More than 4.3 billion pounds of poultry were exported by the United States, nearly 7 percent more than the previous year, with a value of \$2 billion.

In conjunction with the Office of the U.S. Trade Representative and the USDA Foreign Agricultural Service, FSIS in FY 1996 resolved a trade impasse that occurred after Russia banned the shipment of all U.S. poultry exports. Russia is the largest export market for U.S. poultry, with shipments worth about \$700

million a year. Following negotiations in Moscow and Washington and on-site reviews of over 300 U.S. plants by Russian veterinary officials, the U.S. industry was able to resume shipments of poultry.

Codex Alimentarius Commission (Codex)

Under provisions of the GATT Uruguay Round Agreements Act, USDA is designated as the lead Agency for U.S. participation in activities of Codex that set sanitary and phyto-sanitary standards. FSIS, which coordinates USDA's participation in these activities, published a notice in the June 4, 1996, *Federal Register* to inform the public of the Commission's activities in setting sanitary and phyto-sanitary standards. FSIS also held a public meeting to receive comments on the positions of the United States on issues to be considered by the Executive Committee of Codex. A significant outcome was the Commission's adoption of a paper entitled "Statements of Principles Concerning the Role of Science in the Codex Decisionmaking Process and the Extent to Which Other Factors Are Taken into Account." Adoption of the paper by Codex is regarded as a signal that international food standards will be based on sound science.

Food Safety Education

In FY 1996, FSIS undertook a major project to combat the spread of *E. coli* O157:H7 through a grassroots consumer education effort in New York State. Joining forces with the Centers for Disease Control and Prevention, the New York State and New York City Public Health Departments, the New York State Department of Agriculture and Markets, and Cornell Cooperative Extension Service, FSIS is promoting a vital message to consumers—to cook hamburger meat thoroughly to prevent illness from *E. coli* O157:H7. All campaign messages are being researched through focus groups to determine their impact on behavioral change. At the conclusion of this project, a model educational program will be developed for use by health departments in other States.

Recognizing the importance of establishing safe food handling habits at an early age, FSIS joined with the philanthropic outreach program of the American Culinary Federation, the Chef and the Child Foundation, to develop a food safety coloring book for children. The coloring book emphasizes basic safe food handling procedures in words that children can understand.

In FY 1996, the FSIS Meat and Poultry Hotline reached a milestone with the one-millionth caller to the toll-free line. In addition to providing food safety advice and answers to consumer questions, the Hotline prepared and mailed publications on seasonal food preparation topics to major news and magazine outlets. The topics were the subject of 4 video news releases and 175 radio interviews. Because cookbooks are an important source of food safety information, contact was made with cookbook editors suggesting that the Hotline be mentioned in future editions.

The latest technology was used to further consumer food safety education during FY 1996. FSIS continued its partnership with FDA in the operation of the Foodborne Illness Education Information Center of the National Agricultural Library and its database of food safety education materials prepared by both the private and public sectors. Food safety materials and news features also were made available in FY 1996 on a newly established FSIS Home Page on the World Wide Web.

FSIS in FY 1996 inaugurated "The Food Safety Educator," a quarterly newsletter for academicians, Extension agents, State and local health officials, public health workers, and other food professionals with a primary responsibility to educate the public. The newsletter provides up-to-date information in the field of food safety education, including items on basic research projects, the National Agricultural Library database, the Hotline, and articles outlining effective educational programs.

Meat and Poultry Inspection

In FY 1996, FSIS inspected over 137.5 million head of livestock and over 7.9 billion birds. More than 8,000 field operations employees, including more than 1,000 veterinarians, carried out the Federal meat and poultry products inspection laws in more than 6,400 meat, poultry, and other slaughtering or processing plants. In addition, about 77 International Programs employees inspect meat and poultry imports at points of entry into the United States.

Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Animal and poultry products are inspected during processing, handling, and packing. Only federally inspected meat and poultry establishments can sell their products in interstate or foreign commerce.

Since FY 1987, the amount of poultry slaughtered in federally inspected establishments has increased approximately 70 percent, from 25.7 billion pounds to 43.6 billion pounds in FY 1996. Meat slaughter has increased approximately 23 percent, from 36.3 billion to 44.7 billion pounds, in the same period.

FSIS traditionally has encouraged compliance with inspection laws and regulations mainly through control and condemnation of misbranded or adulterated product. Other actions can be taken, however, to prevent adulterated or misbranded products from reaching consumers. Such actions include halting inspection temporarily until serious problems are corrected, stopping distribution of product, persuading companies to recall violative products, and seeking court-ordered product seizures when necessary.

FSIS also monitors State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were produced. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be "at least equal to" the Federal inspection program. If a State chooses to end its inspection program or cannot maintain the "at least equal to" standard, FSIS must assume responsibility for inspection.

Figure 3-1 shows the number of federally inspected meat and poultry plants and the number of full-time permanent field personnel by location. Employment figures represent inspection field employees in the regions, areas, and circuits only; headquarters employees are not included. Plant figures include USDA-staffed plants and Federal-State Cooperative Inspection plants, which are federally inspected but staffed by State employees. Figure 3-1 does not include International Programs employees, import establishments covered by International Programs, officially inspected egg products plants, or inplant inspectors in egg processing plants.

Egg Products Inspection

The Egg Products Inspection Act requires continuous inspection of liquid, frozen, and dried egg products in plants to assure that such products are wholesome, unadulterated, processed under sanitary conditions, and properly labeled. The Act and associated regulations require all plants producing liquid, frozen, or dried eggs—including those involved only in intrastate commerce—to operate under continuous USDA supervision.

At the end of FY 1996, there were 78 officially inspected egg products plants that had 116 working processing shifts. These required 136 Federal and 15 State staff-years of inplant staffing to provide inspection services. As of September 30, 1996, one plant had an application pending for service.

During FY 1996, USDA inspected and certified as wholesome 1.983 billion pounds of liquid egg products. This amount includes approximately 97 million pounds of non-egg ingredients, such as salt, sugar, or corn syrup, added to liquid eggs to formulate various egg product blends. USDA also reinspected 997 million pounds of liquid egg products shipped from plants where eggs are broken to other approved establishments for further processing, resulting in a total of 2.980 billion pounds inspected, an increase of 3.7 percent from FY 1995.

An additional 145 million pounds of liquid eggs were found unfit for use as human food. A large percentage of the inedible product was salvaged and denatured for use in pet foods or other products not for human consumption or use.

Of 81,696 laboratory analyses for *Salmonella* performed in USDA or private laboratories, 98 samples were positive for *Salmonella* (0.12 percent). All production lots of egg products initially reported to be *Salmonella*-positive, whether by the producing firm, USDA, receiver, or other third party, were immediately placed under hold by USDA. Any of the product that may have been distributed in commerce was recalled under joint USDA/Food and Drug Administration oversight.

Number of Federally Inspected Plants and FSIS Inspection Operations Field Employees by Location

September 30, 1996

6,496 Plants
8,063 Employees

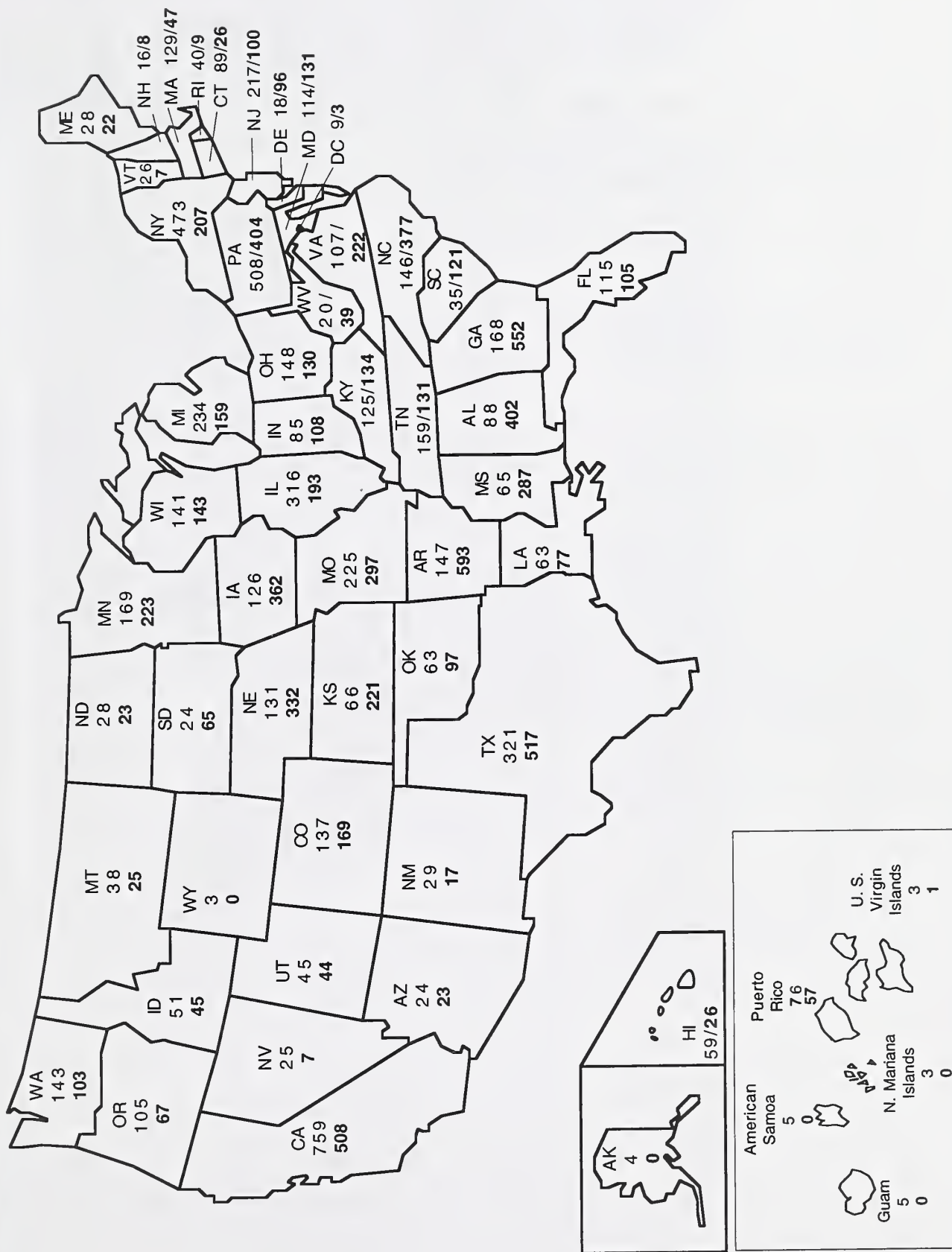


Table 3-2

Table 3-2 lists the number of federally inspected meat, poultry, combination meat and poultry, and other plants that operated under Federal inspection in each State or U.S. territory as of September 30, 1996.

**Number of Federally Inspected Meat, Poultry, and
Combination Meat and Poultry, and Other Plants by Location**

State or Territory	Meat Plants	Poultry Plants	Meat / Poultry Plants	Sub Total	Other Plants 1/	Grand Total	Employees by Location
Alabama	10	34	16	60	8	68	402
Alaska	3	0	1	4	0	4	0
American Samoa	2	0	3	5	0	5	0
Arizona	7	2	12	21	3	24	23
Arkansas	18	32	70	120	27	147	593
California	181	40	449	670	89	759	508
Colorado	65	3	56	124	13	137	169
Connecticut	30	1	56	87	2	89	26
Delaware	6	6	6	18	0	18	96
District of Columbia	3	1	5	9	0	9	3
Florida	27	5	74	106	9	115	105
Georgia	15	42	45	102	14	116	552
Guam	4	0	1	5	0	5	0
Hawaii	25	1	31	57	2	59	26
Idaho	16	1	31	48	3	51	45
Illinois	98	3	163	264	22	286	193
Indiana	26	8	43	77	8	85	108
Iowa	33	4	65	102	24	126	362
Kansas	16	1	35	52	14	66	221
Kentucky	63	5	54	122	3	125	134
Louisiana	8	7	40	55	8	63	77
Maine	8	1	19	28	0	28	22
Mariana Islands	0	0	3	3	0	3	0
Maryland	38	12	54	104	10	114	131
Massachusetts	32	7	89	128	1	129	47
Michigan	87	3	134	224	10	234	159
Minnesota	27	10	107	144	25	169	223
Mississippi	2	29	11	42	4	46	287
Missouri	54	16	133	203	22	225	297
Montana	10	0	26	36	2	38	26
Nebraska	39	4	66	109	22	131	332
Nevada	4	1	18	23	2	25	7
New Hampshire	2	2	12	16	0	16	8
New Jersey	62	10	137	209	8	217	100
New Mexico	6	0	21	27	2	29	17
New York	117	19	326	462	11	473	207
North Carolina	30	26	29	85	7	92	377
North Dakota	14	0	13	27	1	28	23
Ohio	41	8	86	135	13	148	130
Oklahoma	6	5	33	44	5	49	97
Oregon	23	7	62	92	13	105	67
Pennsylvania	184	25	282	491	17	508	404
Puerto Rico	48	4	24	76	0	76	57
Rhode Island	15	2	23	40	0	40	9
South Carolina	10	8	16	34	1	35	121
South Dakota	9	3	7	19	5	24	65
Tennessee	70	7	68	145	14	159	131
Texas	49	13	181	243	56	299	517
Utah	8	2	21	31	1	32	44
Vermont	11	2	11	24	2	26	7
Virginia	13	15	41	69	7	76	222
Virgin Islands	2	0	1	3	0	3	1
Washington	31	5	87	123	20	143	103
West Virginia	6	3	10	19	1	20	39
Wisconsin	34	6	83	123	18	141	143
Wyoming	1	1	0	2	1	3	0
Subtotal	1,749	452	3,490	5,691	550	6,241	8,063
FSCIP 2/	142	7	106	255	0	255	
Total	1,891	459	3,596	5,946	550	6,496	8,063

1/ Other plants include identification warehouses, food service plants and plants slaughtering non-amenable animals, i.e., elk, rabbit.

2/ Federal-State Cooperative Inspection Program (FSCIP) - formerly Talmadge-Aiken.

Table 3-3

Table 3-3 shows the number of meat and poultry, and other slaughtering or processing plants that operated under Federal inspection as of September 30, 1996. Only federally inspected plants may sell their products in interstate or foreign commerce.

Numbers and Types of Plants Operating Under Federal Inspection as of September 30, 1996

Type of Plant	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Slaughtering	178	118	1	297	6	303
Processing	1,138	171	3,091	4,400	538	4,938
Slaughtering & Processing	433	163	398	994	6	1,000
Subtotal	1,749	452	3,490	5,691	550	6,241
FSCIP (T/A)	142	7	106	255	0	255
Total	1,891	459	3,596	5,946	550	6,496

Table 3-4

Table 3-4 lists the number of meat and poultry, and other plants inspected under Federal-State Cooperative Inspection Program (FSCIP) agreements as of September 30, 1996. FSCIP cooperative agreements permit State employees to carry out inspection in federally inspected plants.

Federal-State Cooperative Inspection Plants (formerly Talmadge-Aiken)

State	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Alabama	20	0	0	20	0	20
Georgia	11	0	41	52	0	52
Illinois	18	2	10	30	0	30
Mississippi	5	0	14	19	0	19
North Carolina	51	3	0	54	0	54
Oklahoma	13	0	1	14	0	14
Texas	7	1	14	22	0	22
Utah	8	0	5	13	0	13
Virginia	9	1	21	31	0	31
Total	142	7	106	255	0	255

Table 3-5

Table 3-5 and exhibit 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1990 through 1996. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

Species	1990	1994	1995	1996
Cattle Calves	33,033,653 1,871,562	33,179,403 1,190,824	35,681,290 1,394,644	37,690,302 1,723,045
Swine	83,855,817	90,206,024	94,490,329	93,397,457
Goats Sheep & Lambs Equines Other	229,554 5,140,798 315,192 1,433	364,905 4,644,928 109,353 5,173	333,326 4,511,724 112,677 5,770	421,405 4,267,641 113,399 8,200
Total	124,448,009	129,700,610	136,529,760	137,621,449

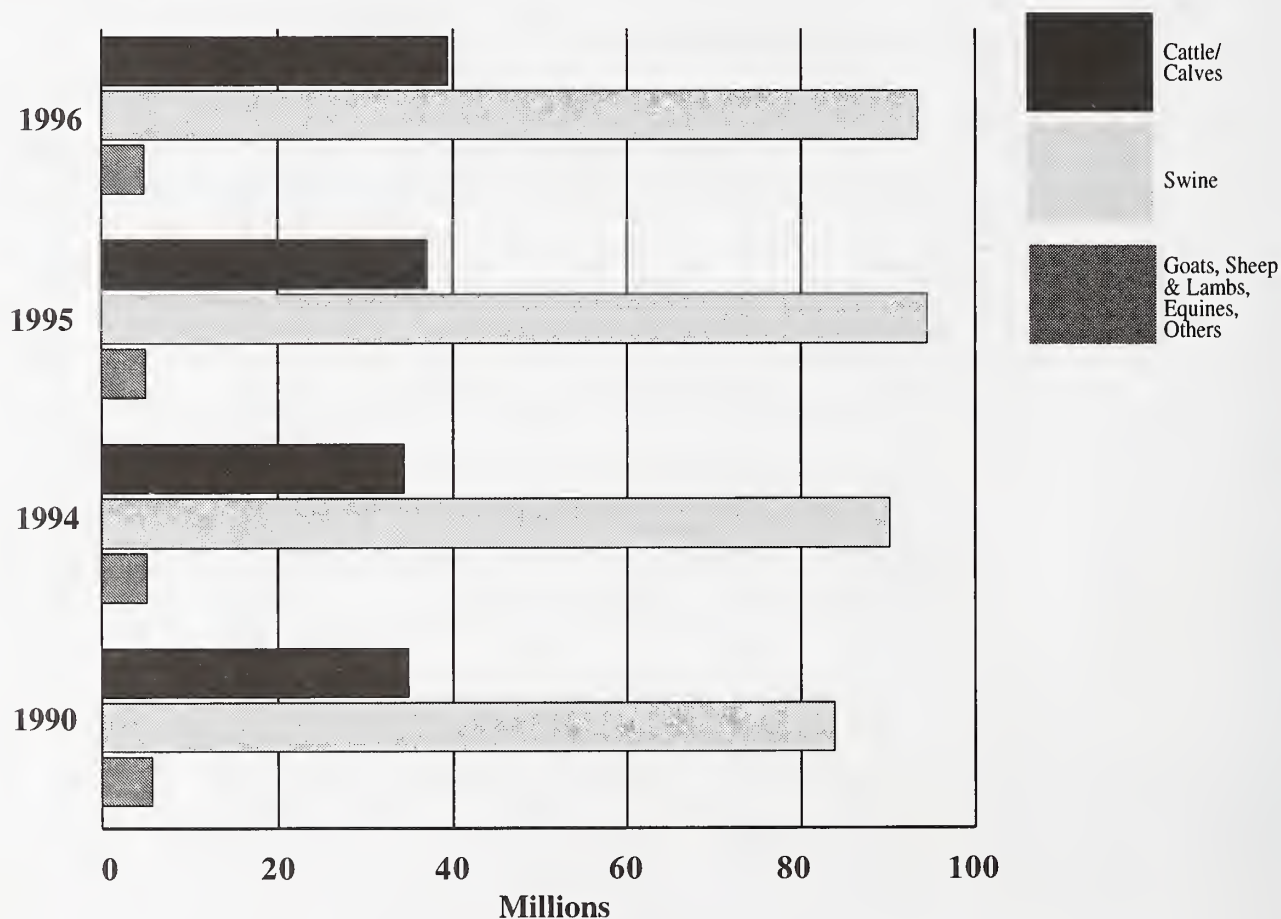
Exhibit 3-5

Table 3-6

Table 3-6 and exhibit 3-6 summarize the number of poultry inspected at slaughter in federally inspected plants in selected fiscal years from 1990 through 1996. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Poultry Federally Inspected

Class	1990	1994	1995	1996
Young Chickens	5,786,641,514	7,014,249,527	7,303,199,952	7,516,823,687
Mature Chickens	184,150,392	174,432,679	162,977,144	153,622,449
Fryer-roaster Turkeys	2,718,888	335,550	569,115	206,964
Young Turkeys	262,087,030	275,290,136	276,557,759	287,374,920
Mature Turkeys	2,246,211	1,972,781	2,141,137	1,941,137
Ducks	20,823,799	20,644,732	19,192,896	20,189,404
Other	3,576,905	5,163,217	5,537,065	6,319,978
Total	6,262,244,739	7,492,088,622	7,770,175,068	7,986,478,539

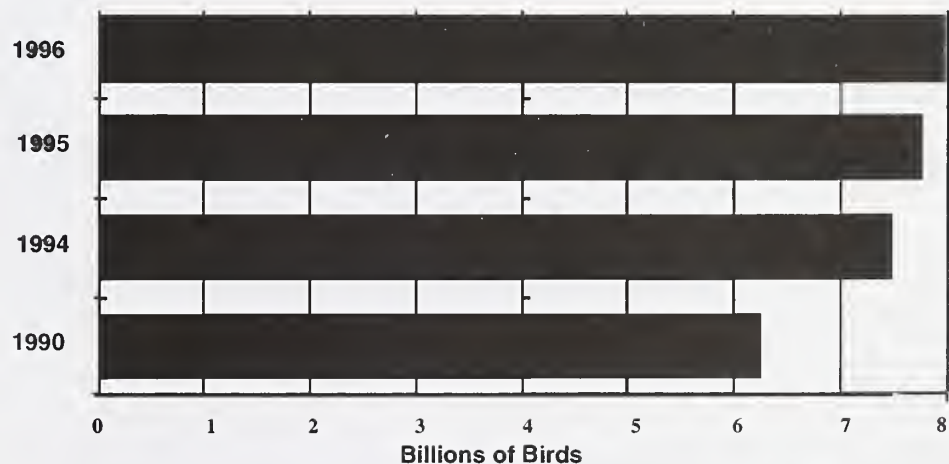
Exhibit 3-6**Table 3-7**

Table 3-7 summarizes the number of meat and poultry product labels reviewed and either approved or disapproved by the Food Labeling Division of Regulatory Programs and Inspectors in Charge (IIC) during FY 1996.

Labels Reviewed

Activity	Number
Final labels approved	75,857
Sketch labels approved	25,436
Labels not approved	20,046
Labels approved by IIC	19,683
Total Labels Processed	141,022

Label review activity decreased by approximately 22 percent from fiscal year 1995. The decrease was attributed to the implementation of amended regulations that expanded the type of labels that could be generically approved and required reviewing sketches only. Since implementation of the prior approval regulation, label submittals to the Food Labeling Division have decreased by 53 percent. However, the Agency presently receives only complex label applications.

Table 3-8

Table 3-8 summarizes the number of animal and poultry carcasses condemned during FY 1996. Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Livestock and Poultry Carcasses Condemned

Species or Class	Amount Inspected	Amount Condemned	Condemned as a Percentage of Those Inspected
Cattle	37,690,302	781,959	0.48
Calves	1,723,045	28,974	1.68
Swine	93,397,457	321,507	0.34
Goats	421,405	2,342	0.56
Sheep	4,267,641	11,045	0.25
Equine	113,399	558	0.49
Other	8,200	15	0.18
Total Livestock	137,621,449	546,400	0.40
Young Chickens	7,516,823,687	72,090,523	0.96
Mature Chickens	153,622,449	7,967,746	5.19
Fryer-roaster Turkeys	206,964	5,274	2.55
Young Turkeys	287,374,920	2,127,960	0.74
Mature Turkeys	1,941,137	64,606	3.33
Ducks	20,189,404	276,283	1.37
Other	6,319,978	132,347	2.09
Total Poultry	7,986,478,539	82,664,739	1.04

Table 3-9

Enforcement actions taken in FY 1996 are outlined below.

Enforcement Actions

Action	Number	Pounds
Detention of suspect products	466	31,280,590
Monitoring of product recalls	23	6,542,528
Court seizures initiated	1	62,305
Cases received by Compliance (violation reports)	776	
Violation reports referred to Inspector General for further investigation	8	
Cases requiring consultation with General Counsel	26	
Letters of warning issued	1,063	
Convictions	48	
Administrative actions to withdraw inspection filed	8	

Table 3-10

Table 3-10 summarizes the number of samples analyzed by Science and Technology during FY 1996. Over 1.7 million analyses were performed on these samples.

Laboratory Samples Analyzed

Category of Samples	Meat & Poultry	Egg Products
Food chemistry	22,862	31,416
Food microbiology and species	26,538	32,738
Chemical residues*	69,103	97,254
Antibiotic residues**	173,592	245,833
Pathology	6,467	6,728
Serology	3,981	5,801
Total	302,543	419,770

*Includes 17,682 SOS (Sulfa-On-Site) tests.

**Includes 41,428 STOP (Swab Test on Premises),
19,448 CAST (Calf Antibiotic Sulfa Test) analyses, and
96,805 FAST (Fast Antimicrobial Screen Test) analyses

Table 3-11

Table 3-11 summarizes the number of nonfood compounds, packaging materials, and proprietary substances submitted by industry that were evaluated by the Product Assessment Division of Regulatory Programs during FY 1996. They were reviewed and evaluated to assure their acceptability for use in accordance with established safety criteria, ingredient and additive labeling regulations and guidelines.

Compounds and Proprietary Mixtures Reviewed

Activity	Number
Nonfood compounds	7,507
Contact materials	411
Proprietary mixtures	5,431
Total	13,349

Table 3-12

Table 3-12 summarizes the number of blueprints and equipment drawings reviewed by the Facilities, Equipment, and Sanitation Division of Science and Technology during FY 1996.

Facilities and Equipment Reviewed

Activity	Number
Blueprints of plants	2,010
Drawings of equipment	2,301

Table 3-13

Table 3-13 shows the number of persons trained by the Human Resource Development Division of Administrative Management during fiscal years 1995 and 1996.

Inspection Training

	1995	1996
Total Persons Trained	2,016	1,708
Federal employees	1,492	1,515
Veterinarians	222	464
Food Tech	0	0
Food Inspectors	1,106	899
Others	164	152
State employees	309	140
Industry officials	109	48
Foreign officials	106	5

Table 3-14

Table 3-14 lists the dates the Department assumed inspection of meat and poultry products for intrastate sale in designated States as of September 28, 1996. All plants in designated States come under Federal inspection, and their products can be sold in interstate commerce.

Dates USDA Assumed Intrastate Inspection

State	Meat	Poultry
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Georgia	---	01/02/71
Hawaii	11/01/95	11/01/95
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Maryland	04/01/91	04/01/91
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Minnesota	05/16/71	01/02/71
Missouri	08/18/72	08/18/72
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	---	01/02/71
Tennessee	10/01/75	10/01/75
Washington	06/01/73	06/01/73

--- Indicates USDA has not assumed meat inspection in the State shown.

Table 3-15

Table 3-15 summarizes the number of States at the end of FY 1996 with intrastate inspection programs for meat (26) and poultry (24); the number of State full-time-equivalent staff years during FY 1996; and Federal funding assistance expended by States during fiscal year 1996. "M" after the name of the State indicates that the State conducted a meat inspection program; "M&P" indicates that the State conducted meat and poultry inspection programs. In order to continue operating intrastate inspection programs and to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

State Inspection Program

State		Regular Plants				Custom Exempt Plants				Full-Time-Equivalent Staff Years	FY 1996 Federal Assistance*
		Meat	Poultry	Meat & Poultry	Total	Meat	Poultry	Meat & Poultry	Total		
Alabama	M&P	70	5	3	78	20	0	0	20	15.5	1,274,376
Alaska	M&P	7	0	8	15	1	0	0	1	5.0	341,155
Arizona	M&P	63	2	0	65	27	0	0	27	24.8	584,388
Delaware	M&P	1	0	2	3	3	1	3	7	10.5	212,604
Florida (1)	M&P	0	105	27	132	26	--	--	26	79.0	1,966,547
Georgia	M (2)	86	0	0	86	21	0	0	21	101.0	2,403,110
Hawaii (3)	M&P	--	--	--	--	--	--	--	--	--	293,200
Illinois	M&P	208	21	101	330	15	4	2	21	122.0	4,359,261
Indiana	M&P	48	7	74	129	20	6	1	27	85.0	1,652,715
Iowa	M&P	136	6	0	142	105	5	6	116	34.0	1,010,902
Kansas	M&P	141	5	5	151	12	1	0	13	51.0	1,282,247
Louisiana	M&P	84	5	1	90	42	0	0	42	68.0	1,754,579
Mississippi	M&P	36	0	15	51	18	4	0	22	44.0	1,098,002
Montana	M&P	22	0	15	37	87	31	20	138	15.0	341,039
New Mexico	M&P	38	0	0	38	13	0	0	13	15.0	418,650
North Carolina	M&P	156	10	0	166	41	0	0	41	125.0	2,847,709
Ohio	M&P	151	17	91	259	58	14	1	73	133.0	4,616,502
Oklahoma	M&P	63	3	22	88	60	0	0	60	68.0	1,616,065
South Carolina	M&P	43	9	56	108	0	0	0	0	49.0	1,131,972
South Dakota	M (2)	53	0	0	53	51	0	0	51	21.0	479,771
Texas	M&P	256	12	78	346	131	4	11	146	213.0	4,622,924
Utah	M&P	29	0	8	37	48	2	0	50	29.3	770,926
Vermont	M&P	16	1	1	18	12	2	0	14	14.2	283,578
Virginia	M&P	24	3	4	31	136	0	2	138	42.0	1,292,494
West Virginia	M&P	30	0	0	30	42	0	0	42	26.0	597,101
Wisconsin	M&P	155	10	113	278	56	3	13	72	85.0	2,983,403
Wyoming	M&P	31	0	0	31	29	0	0	29	7.5	283,805
Total		1,947	221	624	2,762	1,074	77	59	1,210	1,482.8	40,519,025
California	(4)	---	---	---	---	---	---	---	306	---	147,697
Minnesota	(4)	---	---	---	---	---	---	---	298	---	110,348

(1) Poultry Program is under Federal jurisdiction.

(2) Official plants are under Federal jurisdiction. Custom Exempt facilities reviewed under State jurisdiction.

(3) The Hawaii Program was designated November 1, 1995, so other statistics are not available.

(4) Official plants are under Federal jurisdiction. Custom Exempt facilities are reviewed under State contract.

* All Federal assistance amounts are estimates.

Exhibit 3-16

Exhibit 3-16 shows, for FY 1996, the major countries and areas receiving U.S. meat exports, the volume by percentage, and the dollar value of the products.

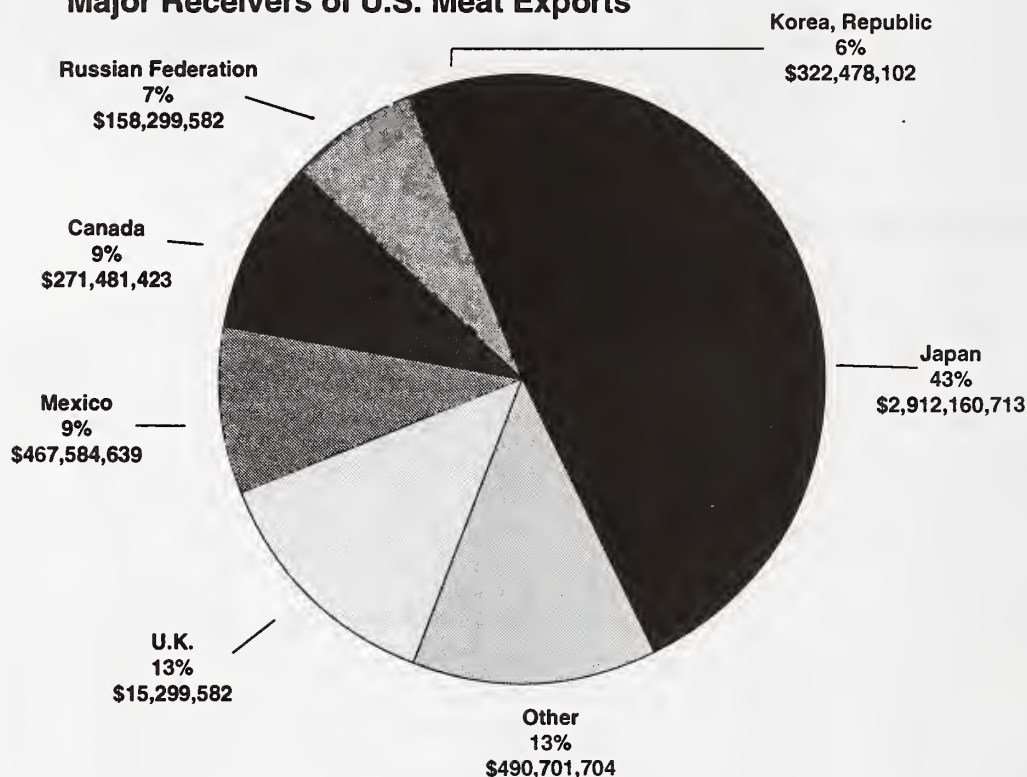
Major Receivers of U.S. Meat Exports**Exhibit 3-17**

Exhibit 3-17 shows, for FY 1996, the major countries and areas receiving U.S. poultry exports, the volume by percentage, and the dollar value of the products.

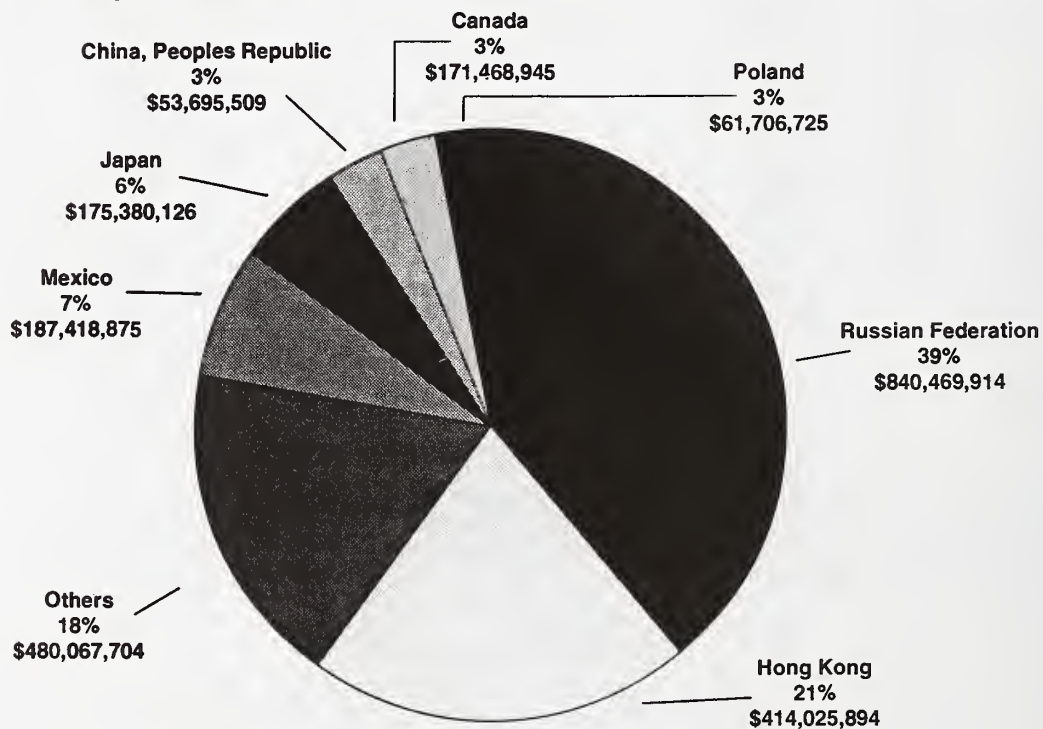
Major Receivers of U.S. Poultry Exports

Table 3-18

Change in Meat Exports

Table 3-18 shows the volume of U.S. meat exports for fiscal years 1995 and 1996, the percentage change, and the dollar value for FY96.

Area or Country	Fiscal Year 1995		Fiscal Year 1996		Percentage Change from FY 1995	Fiscal Year 1996 Value (Thousands \$)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
North America						
Canada	384,552	174,400	359,219	162,911	-7	271,481,423
Mexico	327,028	148,312	350,251	158,844	7	467,584,639
Subtotal	711,580	322,712	709,470	321,755	-0	739,066,062
Caribbean						
Jamaica & dependent territories	9,541	4,327	9,676	4,388	1	4,908,249
Netherlands Antilles	6,189	2,807	6,613	2,999	7	8,633,363
Haiti	2,736	1,241	4,893	2,219	79	3,962,073
Bahamas, The	4,906	2,225	4,608	2,090	-6	4,771,140
Trinidad and Tobago	3,274	1,485	3,334	1,512	2	2,562,389
Bermuda	2,990	1,356	3,210	1,456	7	7,947,220
Dominican Republic	1,938	879	2,941	1,334	52	2,006,729
Leeward-Windward Island	2,062	935	2,556	1,159	24	3,484,376
Barbados	1,969	893	1,548	702	-21	1,867,370
Others*	2,057	933	2,000	907	-3	2,425,609
Subtotal	37,664	17,081	41,379	18,766	10	42,568,518
Central America						
Panama	3,263	1,480	3,746	1,699	15	3,398,545
Guatemala	3,396	1,540	3,541	1,606	4	3,356,200
Costa Rica	1,398	634	2,668	1,210	91	1,777,323
Honduras	955	433	1,502	681	57	1,325,429
Others*	1,943	881	1,821	826	-6	1,744,469
Subtotal	10,954	4,968	13,279	6,022	21	11,601,966
South America						
Colombia	16,326	7,404	16,463	7,466	1	10,938,879
Peru	4,712	2,137	7,667	3,477	63	4,234,147
Argentina	3,846	1,744	5,854	2,655	52	3,825,713
Brazil	6,602	2,994	4,697	2,130	-29	5,645,982
Venezuela	3,643	1,652	3,116	1,413	-14	1,636,812
Chile	353	160	1,281	581	263	807,898
Others*	1,235	560	1,793	813	45	1,719,636
Subtotal	36,715	16,651	40,870	18,555	11	28,909,067
European Community						
United Kingdom	25,799	11,700	489,836	222,148	1799	15,298,582
Belgium-Luxembourg	22,473	10,192	19,865	9,009	-12	26,117,434
France	19,737	8,951	17,960	8,145	-9	29,876,312
Netherlands	9,581	4,345	11,164	5,063	17	19,568,232
Germany	7,735	3,508	6,633	3,008	-14	6,794,426
Finland	2,018	915	3,376	1,531	67	2,449,760
Spain	6,699	3,038	3,155	1,431	-53	1,773,673
Italy	2,564	1,163	2,642	1,198	3	3,475,568
Greece	3,638	1,650	2,368	1,074	-35	2,179,931
Denmark	1,733	786	1,689	766	-3	2,189,825
Sweden	961	436	778	353	-19	1,192,918
Portugal	2	1	291	132	13100	229,145
Ireland	15	7	117	53	657	111,698
Austria	351	159	110	50	-69	379,348
Subtotal	103,306	46,851	559,984	253,961	442	111,637,852
Other Western Europe						
Switzerland	4,776	2,166	4,339	1,968	-9	19,449,982
Others*	397	180	512	232	29	1,023,292
Subtotal	5,173	2,346	4,851	2,200	-6	20,473,274

Continued on page 38

Table 3-18 **Change in Meat Exports** (Continued from page 37)

Area or Country	Fiscal Year 1995		Fiscal Year 1996		Percentage Change from FY 1995	Fiscal Year 1996 Value (Thousands \$)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
Former Soviet Union						
Russian Federation	284,394	128,977	278,864	126,469	-2	158,976,133
Estonia	950	431	6,172	2,799	549	2,402,854
Latvia	467	212	1,213	550	159	591,677
Others*	79	36	1,206	547	1419	919,412
Subtotal	285,891	129,656	287,455	130,365	1	162,890,076
Eastern Europe						
Poland	15,140	6,866	27,113	12,296	79	10,947,257
Albania	42	19	2,578	1,169	6053	1,724,764
Hungary	3,281	1,488	2,364	1,081	-27	813,928
Romania	3,980	1,805	1,607	729	-60	390,704
Others*	3,279	1,487	1,916	869	-42	2,245,134
Subtotal	25,721	11,665	35,598	16,144	38	16,121,787
Middle East						
Saudi Arabia	6,959	3,156	6,944	3,149	-0	7,855,432
Israel	2,033	922	2,022	917	-1	1,295,182
United Arab Emirates	1,555	705	1,883	854	21	3,370,547
Kuwait	1,268	575	1,228	557	-3	2,256,171
Others*	1,125	510	2,013	913	79	2,876,797
Subtotal	12,939	5,868	14,090	6,390	9	17,654,129
Africa						
Egypt	47,729	21,646	42,790	19,406	-10	19,645,600
Cote d'Ivoire	684	310	1,883	854	175	449,491
Others*	5,689	2,580	1,433	650	-75	1,463,463
Subtotal	54,102	24,536	46,107	20,910	-15	21,558,554
Asia						
Japan	1,274,111	577,828	1,647,067	746,989	29	2,912,160,713
Korea, Republic of	257,066	116,583	229,629	104,140	-11	322,478,102
Hong Kong	92,758	42,067	114,627	51,985	24	106,245,562
Taiwan	30,114	13,657	49,917	22,638	66	68,812,016
Indonesia	26,550	12,041	20,026	9,082	-25	11,544,555
Philippines	4,560	2,068	9,199	4,172	102	11,334,728
Singapore	6,278	2,847	8,033	3,643	28	12,016,679
China, Peoples Republic	4,465	2,025	6,538	2,965	46	5,394,683
Thailand	822	373	2,547	1,155	210	1,179,031
Malaysia	1,720	780	1,940	880	13	2,547,321
Others*	351	159	646	293	84	629,477
Subtotal	1,698,794	770,428	2,090,168	947,922	23	3,454,342,867
Oceania						
New Zealand	675	306	2,152	976	219	1,627,271
Others*	3,314	1,503	3,621	1,642	9	4,351,801
Subtotal	3,989	1,809	5,773	2,618	45	5,979,072
Grand Total	2,986,829	1,354,571	3,849,022	1,745,588	29	4,632,703,224

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been under reported. This discrepancy is officially recognized by both governments.

* Except for EU countries, exports to countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

"Others" includes the following countries in order of greatest volume:

Ukraine, Belize, Australia, El Salvador, Cayman Islands, Ecuador, Sweden, Turkey, South Africa, French West Indies, French Pacific, Croatia, India, Bulgaria, Uruguay, Bosnia-Herzegovina, Lebanon, Micronesia, Surinam, Turks and Caicos Islands, Portugal, Norway, Palau, Western Samoa, Angola, Bahrain, Oman, Slovenia, Ghana, Guyana, Ireland, Gabon, Jordan, Armenia, Belarus, Austria, Qatar, Pakistan, Czech Republic, Cyprus, Guinea, Togo, Slovakia, Macedonia, Iceland, Tunisia, Yemen, Bangladesh, Seychelles, Vietnam, French Guiana, Azerbaijan

Table 3-19 Change in Poultry Exports

Table 3-19 shows the volume of U.S. poultry exports for fiscal years 1995 and 1996, the percentage change, and the dollar value for FY 1996.

Area or Country	Fiscal Year 1995		Fiscal Year 1996		Percentage Change from FY 1995	Fiscal Year 1996 Value (Thousands \$)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
North America						
Mexico	371,201	168,345	371,659	168,553	0	187,418,875
Canada	133,347	60,475	150,476	68,243	13	171,468,945
Subtotal	504,548	228,820	522,135	236,796	3	358,887,820
Caribbean						
Jamaica	59,215	26,855	58,011	26,309	-2	16,077,162
Leeward-Windward Islands	38,058	17,260	44,724	20,283	18	26,893,970
Netherlands Antilles	33,280	15,093	26,023	11,802	-22	18,044,453
Haiti	11,111	5,039	22,083	10,015	99	8,694,892
Bahamas	7,396	3,354	9,298	4,217	26	6,108,633
Bermuda	5,845	2,651	4,637	2,103	-21	6,001,515
Barbados	2,115	959	3,488	1,582	65	1,579,280
Dominican Republic	1,416	642	1,731	785	22	1,372,921
Trinidad and Tobago	833	378	1,418	643	70	919,625
Others*	2,090	948	2,007	910	-4	1,444,142
Subtotal	161,360	73,179	173,421	78,649	7	87,136,593
Central America						
Guatemala	15,541	7,048	17,823	8,063	15	6,724,001
Honduras	1,546	701	1,367	620	-12	817,675
Others*	1,323	600	917	416	-31	587,255
Subtotal	18,410	8,349	20,107	9,119	9	8,128,931
South America						
Colombia	24,848	11,269	29,898	13,559	20	14,420,632
Surinam	8,269	3,750	12,302	5,579	49	5,721,032
Guyana	14,277	6,475	11,023	4,999	-23	4,340,762
Peru	3,378	1,532	3,277	1,486	-3	1,437,146
Ecuador	5,477	2,484	2,880	1,306	-47	1,532,066
Others*	2,390	1,084	2,443	1,108	2	2,371,387
Subtotal	58,640	26,594	61,822	28,037	5	29,823,025
European Union						
Greece	30,835	13,984	22,019	9,986	-29	9,857,425
Spain	13,984	6,342	12,835	5,821	-8	6,374,845
Netherlands	9,237	4,189	11,693	5,303	27	14,116,185
Germany	7,184	3,258	10,015	4,542	39	6,001,019
United Kingdom	8,176	3,708	5,945	2,696	-27	2,704,578
Finland	25,501	11,565	5,030	2,281	-80	2,400,050
France	4,022	1,824	4,115	1,866	2	1,876,582
Denmark	994	451	2,772	1,257	179	768,761
Portugal	1,530	694	611	277	-60	250,315
Belgium-Luxembourg	646	293	276	125	-57	132,682
Sweden	152	69	128	58	-16	87,194
Ireland	0	0	53	24	New Export	22,880
Italy	320	145	49	22	-85	29,965
Austria	99	45	0	0	-100	0
Subtotal	102,680	46,567	75,539	34,258	-26	44,622,481
Other Western Europe						
Switzerland	3,321	1,506	6,031	2,735	82	4,061,008
Others*	8,000	3,628	346	157	-96	164,874
Subtotal	11,320	5,134	6,377	2,892	-44	4,225,882
Former USSR						
Russian Federation	1,378,610	625,220	2,006,929	910,172	46	840,469,914
Estonia	70,796	32,107	110,755	50,229	56	46,556,177

Table 3-19 Change in Poultry Exports (Continued from page 39)

Area or Country	Fiscal Year 1995 Thousands of Pounds	Metric Tons	Fiscal Year 1996 Thousands of Pounds	Metric Tons	Percentage Change from FY 1995	Fiscal Year 1996 Value (Thousands \$)
Latvia	3,054	1,385	92,767	42,071	2938	41,236,889
Ukraine	2,774	1,258	42,550	19,297	1434	21,854,850
Uzbekistan, Republic	0	0	11,276	5,114	New Export	4,695,894
Azerbaijan, Republic	432	196	3,045	1,381	605	1,407,838
Georgia, Republic of	0	0	2,635	1,195	New Export	1,011,585
Armenia, Republic of	0	0	1,111	504	New Export	440,643
Others*	3,799	1,723	701	318	-82	257,825
Subtotal	1,459,465	661,889	2,271,770	1,030,281	56	957,931,615
Eastern Europe						
Poland	91,794	41,630	155,003	70,296	69	61,706,725
Macedonia	11,345	5,145	9,074	4,115	-20	3,951,834
Albania	7,662	3,475	3,896	1,767	-49	1,996,979
Romania	34,241	15,529	2,079	943	-94	721,130
Bulgaria	3,962	1,797	2,064	936	-48	937,764
Others*	3,572	1,620	2,077	942	-42	766,522
Subtotal	152,577	69,196	174,193	78,999	14	70,080,954
Middle East						
United Arab Emirates	25,205	11,431	43,262	19,620	72	21,690,329
Saudi Arabia	38,967	17,672	26,453	11,997	-32	16,732,429
Oman	5,590	2,535	6,840	3,102	22	3,590,948
Kuwait	5,122	2,323	5,049	2,290	-1	3,432,613
Turkey	2,355	1,068	3,491	1,583	48	1,362,944
Jordan	875	397	2,267	1,028	159	1,221,456
Bahrain	1,987	901	1,473	668	-26	1,325,241
Others*	4,117	1,867	926	420	-78	835,514
Subtotal	84,218	38,194	89,761	40,7087	7	50,211,474
Africa						
South Africa, Republic	74,013	33,566	57,945	26,279	-22	24,119,796
Ghana	2,086	946	4,040	1,832	94	1,264,923
Others*	8,192	3,715	1,263	573	-85	562,635
Subtotal	84,291	38,227	63,248	28,684	-25	25,947,354
Asia						
Hong Kong	1,021,812	463,407	1,089,369	494,045	7	414,025,894
Japan	291,920	132,390	287,541	130,404	-2	175,380,126
China, Peoples Republic	96,224	43,639	159,620	72,390	66	53,695,509
Singapore	58,305	26,442	62,333	28,269	7	40,941,256
Korea, Republic of	55,950	25,374	49,050	22,245	-12	27,134,912
Taiwan	4,262	1,933	12,030	5,456	182	7,302,940
Malaysia	2,525	1,145	4,335	1,966	72	3,031,366
Philippines	798	362	1,515	687	90	855,535
Others*	8,723	3,956	2,249	1,020	-74	1,168,980
Subtotal	1,540,519	698,648	1,668,043	756,482	8	723,536,518
Oceania						
French Pacific Islands	16,784	7,612	20,544	9,317	22	13,842,350
Western Samoa	6,761	3,066	7,202	3,266	7	3,650,360
Micronesia, Federate	3,418	1,550	3,726	1,690	9	1,907,452
Marshall Islands	3,488	1,582	3,424	1,553	-2	1,889,414
Other Pacific Islands	2,516	1,141	2,750	1,247	9	1,536,836
Others*	1,731	785	1,332	604	-23	874,633
Subtotal	34,698	15,736	38,978	17,677	12	23,701,045
Total	4,212,725	1,910,533	5,165,393	2,342,582	23	2,384,233,692

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been under reported. This discrepancy is officially recognized by both governments.

* Except for EU countries, exports to countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

**Others* includes the following countries in order of greatest volume: Cayman Islands, Indonesia, Bosnia-Herzegovina, New Zealand, Argentina, Palau, Qatar, Venezuela, French West Indies, Nicaragua, Turks and Caicos Islands, Chile, Thailand, Cyprus, Panama, Cote d'Ivoire, Egypt, Vietnam, Lebanon, Uruguay, Zaire, Israel, Gabon, El Salvador, Angola, British Indian Ocean Territories, Slovenia, Sri Lanka, Paraguay, Togo, Mauritania, Slovakia, Croatia, Czech Republic, Belize, Congo, Norway, Cambodia, Costa Rica, Iceland, India, Bolivia, Australia

IV

Foreign Program Review and Port-of-Entry Reinspection

Information on foreign program review and import reinspection is presented on a calendar-year basis as required by the Federal Meat Inspection Act. Information on both meat and poultry imports is included. Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations equal to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements equivalent to U.S. requirements. The Foreign Programs Division of International Programs evaluates foreign meat and poultry inspection programs through system reviews, including on-site reviews of plants in the eligible country.

System reviews begin with an evaluation of the laws, policies, and operation of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in the following risk areas: disease, residues, contamination, processing, and economic fraud.

On-site observation of exporting plants and system operations, including facilities, equipment, laboratories, and training, is also conducted. FSIS foreign program officers and other technical experts perform these reviews in eligible exporting countries. An addendum to this report, *Foreign Countries and Plants Certified to Export Meat and Poultry to the United States*, summarizes data from 1996 reviews.

Port-of-Entry Reinspection

Import reinspection is a check on the effectiveness of foreign inspection systems in ensuring safe, wholesome, and accurately labeled products that meet U.S. standards. FSIS uses data from import reinspection to evaluate foreign inspection systems.

About 80 import inspection personnel carried out import reinspection during 1996 at 212 official import establishments.

Inspection Certificates

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat and poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated or misbranded; and that they otherwise comply with U.S. requirements.

Automated Import Information System

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes reinspection and shipping information from all ports, allowing FSIS to determine reinspection requirements based on the compliance history of each country and establishment. Information stored in the system includes:

- amount and kind of products offered from each country and establishment and the amount refused entry;
- results of certification and labeling reinspections;
- results of organoleptic reinspection for defects such as bone, hair, and cartilage; and
- results of laboratory samples tested for residues, microbiology, proper cooking temperatures, and economic and other adulterants.

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be reinspected. The criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

In order to export to the United States, a foreign country must have a residue control program with standards equivalent to U.S. standards. Statutes require that foreign residue control programs include random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing target tissues for specific compounds, and testing compounds identified by USDA or the origin country as potential contaminants.

Laboratory Sampling

Imported meat and poultry products are sampled for food chemistry and microbiological contamination and chemical and drug residues. As with domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination.

During 1996, International Programs expanded its microbiological sampling program and analyzed 880 samples for *Listeria monocytogenes*, 8 of which were positive, and 789 samples for *Salmonella*, with no positive results. In addition, FSIS further expanded the microbiological testing by sampling and analyzing 230 *Escherichia coli* O157:H7 and 69 samples for *Staphylococcus aureus* enterotoxin with no positive results.

Also during 1996, a total of 13,398 samples of imported product were analyzed for drug and chemical residues. Five samples were found to contain violative levels.

If a laboratory reports a residue or microbiological violation on a sample that has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. Products recovered may not be used for human food. If product is in commerce or at the consumer level, product recall actions are taken. In addition, the foreign country is notified of the violation, and subsequent shipments from the producing establishment are held until laboratory analyses are received indicating negative results.

Table 4-1

Table 4-1 lists the number of plants in each foreign country certified to export meat or poultry products to the United States during 1996. It also shows the number of inspectors licensed by each country to inspect those products.

Foreign Plants Authorized To Export Products to the United States and Number of Inspectors

Country	Authorized 1/1/96	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/96	Licensed Foreign Inspectors
Argentina	22	3	7	3	29	230
Australia	99	22	8	9	94	714
Austria	13	3	3	0	13	47
Belgium*	11	1	1	0	11	45
Brazil*	41	6	0	1	36	338
Canada*	568	5	36	1	600	1,493
Costa Rica	5	0	1	0	6	24
Croatia*	2	0	0	0	2	36
Czech Republic	2	0	0	0	2	28
Denmark	121	2	1	0	120	586
Dominican Republic*	4	2	0	0	2	22
Finland	9	2	0	0	7	51
France*	35	1	5	0	39	31
Germany*	17	0	0	0	17	36
Great Britain	4	0	1	0	5	36
Guatemala*	4	1	1	0	4	13
Honduras	4	0	2	0	6	17
Hong Kong*	1	0	0	0	1	6
Hungary*	9	0	0	0	9	133
Iceland	2	0	0	0	2	8
Ireland	8	1	1	0	8	118
Israel*	18	0	0	0	18	36
Italy*	63	0	3	0	66	36
Japan*	3	0	0	0	3	32
Mexico*	28	1	9	1	37	18
Netherlands*	27	4	17	0	40	324
New Zealand*	86	7	5	0	84	910
Nicaragua	4	0	0	0	3	18
Paraguay	4	0	0	0	4	48
Poland	28	0	0	0	28	256
Romania*	10	0	0	0	10	186
Slovenia	1	0	0	0	1	4
Spain*	6	0	1	0	7	2
Sweden	21	1	1	0	21	40
Switzerland	13	0	0	0	13	26
Uruguay*	17	3	5	0	19	200
Total	1,310	66	108	15	1,367	6,148

* Number of inspectors is in accordance with previous year's data

Table 4-2

Table 4-2 shows the number of samples analyzed by the leading countries exporting to the U.S. during 1996 for each compound listed.

Residue Testing Capability of Top 10 Exporting Countries

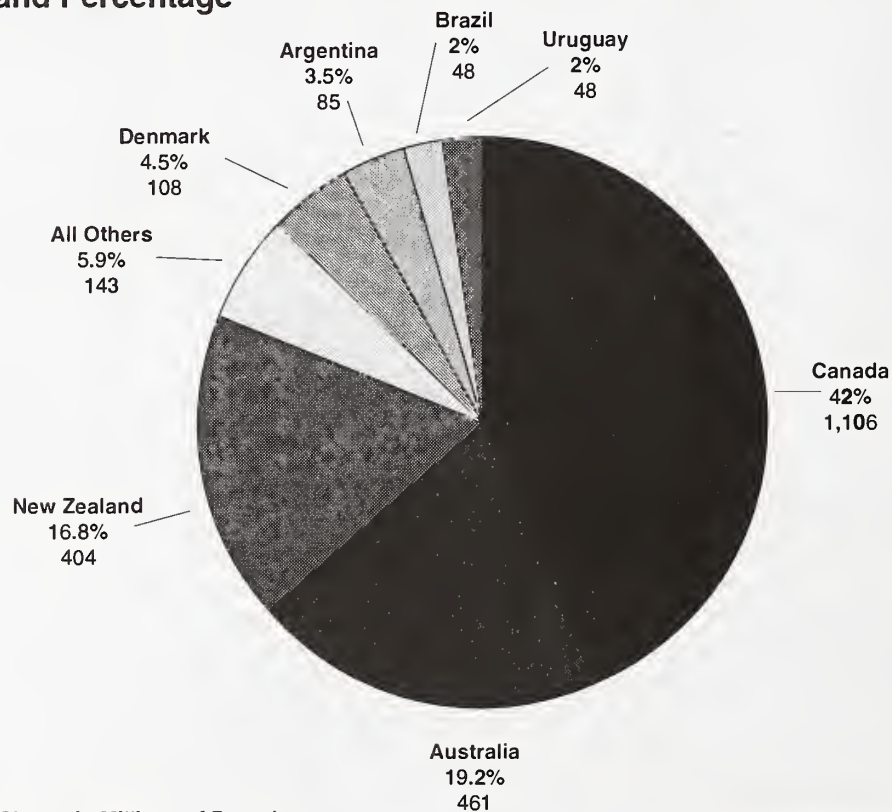
Country	Chlorinated Hydrocarbons	PCB's	Organo-phosphates	Antibiotics	Chloramphenicol	Hormones	Trace Elements	Sulfonamides
Argentina	84,786	84,786	209	1,760	279	10,389	1,121	299
Australia 1/	6,260	6,260	6,260	1,860	700	4,400	810	1,200
Brazil 1/	300	300	---	300	300	300	300	300
Canada	2,230	2,230	2,230	23,825	1,377	2,232	9,453	60,360
Costa Rica 1/	---	---	100	100	100	100	72	100
Denmark	240	240	151	23,300	300	1,450	125	3,622
Honduras	2,780	2,780	77	59	59	72	177	68
New Zealand	19,734	1,517	10,112	26,772	---	1,823	1,015	77,224
Nicaragua	7,935	7,935	48	48	48	48	48	48
Uruguay 1/	300	300	50	300	50	300	480	50

1/ 1996 test results are not available, so the 1996 plan is provided.

Exhibit 4-3

Exhibit 4-3 shows the sources of products exported to the United States during 1996.

Source of Products Imported into the United States by Volume and Percentage



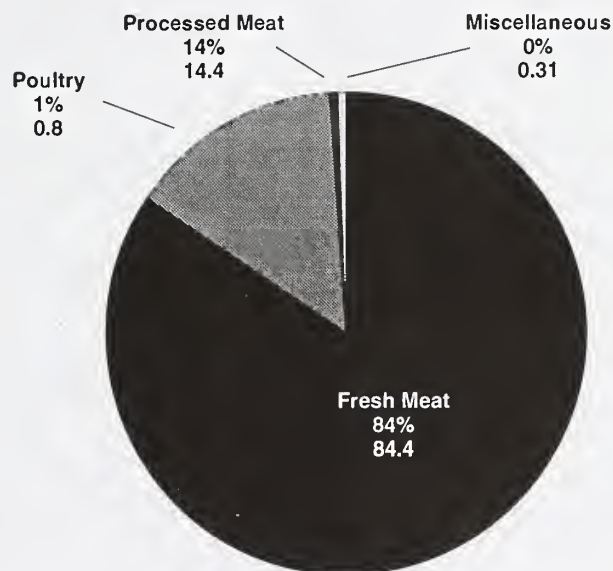
Shown in Millions of Pounds

Total Pounds = 2,402,134,000

Exhibit 4-4

Exhibit 4-4 shows the types of products imported into the United States during 1996.

Types of Products Imported Into the United States by Percentage



Total Pounds = 2,402,134,000

Table 4-5

Table 4-5 and tables 4-5A through 4-5G show the volume of products in pounds and metric tons, by major product category, imported into the United States from each eligible country in 1996.

Imported Meat and Poultry Passed for Entry for All Products

Country of Origin	Pounds Passed for Entry	
	Pounds in Thousands	Metric Tons
Argentina	84,589	38,363
Australia	459,703	208,481
Austria	1	1
Belgium	10,148	4,602
Brazil	47,268	21,438
Canada	1,102,532	500,015
Croatia	3,888	1,764
Costa Rica	39,575	17,949
Denmark	107,427	48,718
Dominican Republic	1,217	552
Finland	685	275
France	565	255
Germany	122	55
Guatemala	1,690	767
Honduras	13,561	6,150
Hong Kong	941	427
Hungary	5,741	2,604
Iceland	227	103
Ireland	3,012	1,366
Israel	540	245
Italy	2,427	1,100
Japan	12	5
Mexico	10,076	4,568
Netherlands	10,216	4,634
New Zealand	402,425	182,506
Nicaragua	26,797	12,153
Paraguay	72	33
Poland	6,728	3,051
Romania	237	107
Spain	107	49
Sweden	1,260	571
Switzerland	39	18
United Kingdom	2,154	977
Uruguay	46,913	21,276
Total	2,392,815	1,005,178

Table 4-5 A Fresh Beef - Passed for Entry 1996 In Metric Tons and (Pounds in Thousands)

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	172	156,610	27,994	1,181	345	186,302
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	57,716	43,593	150,213	2,038	2,553	256,113
Croatia	0	0	0	0	0	0
Costa Rica	2	11,720	6,101	15	77	17,915
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	428	339	0	0	767
Honduras	0	3,824	2,322	0	4	6,150
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	5	0	0	5
Mexico	1,721	1,314	434	0	22	3,491
Netherlands	0	0	0	0	0	0
New Zealand	136	147,870	12,090	830	18	160,944
Nicaragua	0	9,004	3,040	9	100	12,153
Paraguay	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	14,694	4,183	2	0	18,879
Total	59,747	389,057	206,721	4,075	3,119	662,719
						(1,461,298)

Table 4-5 B Processed Beef - Passed for Entry 1996 In Metric Tons and (Pounds in Thousands)

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc. Processed	Total
Argentina	154 (340)	16,919 (37,306)	12,671 (27,940)	8,104 (17,868)	515 (1,135)	38,363 (84,589)
Australia	0	0	123 (272)	35 (76)	18 (40)	176 (388)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	238 (524)	90 (198)	16,511 (36,406)	4,517 (9,960)	82 (180)	21,438 (47,268)
Canada	17 (37)	21 (46)	0	3,183 (7,018)	6,627 (14,613)	9,848 (21,714)
Croatia	0	0	0	565 (1,245)	0	565 (1,245)
Costa Rica	0	4 (8)	0	0	24 (52)	28 (60)
Denmark	0	0	16 (36)	0	0	16 (36)
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	16 (36)	0	16 (36)
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	45 (100)	0	45 (100)
Japan	0	0	0	0	0	0
Mexico	0	0	0	58 (127)	988 (2,178)	1,046 (2,305)
Netherlands	0	0	0	0	0	0
New Zealand	0	0	876 (1,932)	2 (3)	0	878 (1,935)
Nicaragua	0	0	0	0	0	0
Paraguay	0	0	0	33 (72)	0	33 (72)
Poland	0	0	0	7 (15)	0	7 (15)
Romania	0	0	0	107 (237)	0	107 (237)
Spain	0	0	0	0	0	0
Sweden	0	2 (5)	0	0	0	2 (5)
Switzerland	0	0	0	0	13 (28)	13 (28)
United Kingdom	0	0	0	0	0	0
Uruguay	152 (335)	111 (246)	1,282 (2,826)	495 (1,091)	340 (749)	2,380 (5,247)
Total	561 (1,236)	17,147 (37,809)	31,479 (69,412)	17,167 (37,848)	8,607 (18,975)	74,961 (165,280)
Grand Total for Beef						737,680 (1,626,578)

Table 4-5 C **Fresh Pork - Passed for Entry 1996 In Metric Tons and (Pounds in Thousands)**

Country of Origin	Misc. Fresh		Manufacturing	Carcasses & Cuts	Edible Organs		Total
Argentina	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0
Austria	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Canada	78,010	(172,013)	24,447	73,838	20	176,315	(380,776)
Croatia	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0
Denmark	0	0	19,317	4,899	258	24,474	(53,964)
Dominican Republic	0	0	0	0	0	0	0
Finland	0	0	255	20	0	275	(605)
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	863	141	0	1,004	(2,215)
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	92	0	0	92	(202)
New Zealand	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0
Sweden	0	0	49	397	0	446	(983)
Switzerland	0	0	0	0	0	0	0
United Kingdom	0	0	977	0	0	977	(2,154)
Uruguay	0	0	0	0	0	0	0
Total	78,010	(172,013)	46,000	79,295	278	203,583	(448,899)

Table 4-5 D **Processed Pork - Passed for Entry 1996 In Metric Tons and (Pounds in Thousands)**

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Austria	1	0	0	0	0	0	0	1
Belgium	244	0	0	1,092	3,266	0	0	4,602
Brazil	0	0	0	0	0	0	0	0
Canada	4,935	396	30,892	2,676	898	446	149	40,392
Croatia	0	0	0	736	408	0	55	1,199
Costa Rica	0	0	0	0	0	0	0	0
Denmark	641	389	438	11,979	7,364	2,956	14	23,781
Dominican Republic	0	1	0	0	0	0	0	1
Finland	0	0	0	0	0	0	0	0
France	144	0	0	45	0	0	34	223
Germany	38	0	10	0	0	0	7	55
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	7	23	40	1,847	573	0	98	2,588
Iceland	0	0	0	0	0	0	0	0
Ireland	183	111	66	2	0	0	0	362
Israel	0	0	0	0	0	0	0	0
Italy	992	0	0	63	0	2,075	0	1,055
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	7	0	0	0	0	0
Netherlands	486	0	0	1,050	608	0	19	26
New Zealand	0	0	0	0	0	0	48	4,267
Nicaragua	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0
Poland	0	0	0	3,008	0	0	0	3,000
Romania	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	17	17
Sweden	0	0	0	0	0	0	0	0
Switzerland	5	0	0	0	0	0	0	5
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	7,676	920	31,453	22,498	13,117	5,477	441	81,582
Grand Total for Pork								285,165

Table 4-5 E *Veal - Passed for Entry 1996 In Metric Tons and (Pounds in Thousands)*

Country of Origin	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	502	134	76	0	0	712
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	182	2,028	10	4,991	52	7,263
Croatia	0	0	0	(11,004)	(115)	(16,013)
Costa Rica	3	3	0	0	0	6
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	3	0	0	0	3
Netherlands	135	77	29	32	0	273
New Zealand	5,810	2,592	0	102	0	8,504
Nicaragua	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total	6,632	4,837	115	5,125	5,125	16,761
						(36,955)

Table 4-5 F Mutton and Lamb; and Goat - Passed for Entry 1996 In Metric Tons and (Pounds in Thousands)

Country of Origin	Mutton and Lamb					
	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	168 (370)	18,851 (41,567)	0	0	55 (122)	19,074 (42,059)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0 (1)	43 (96)	0	88 (194)	151 (332)	282 (623)
Croatia	0	0	0	0	0	0
Costa Rica	0	0 (9)	0	0	0	0 (9)
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	95 (209)	8 (18)	0	0	103 (227)
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0 (1)	0	0	0	0 (1)
Netherlands	0	0	0	0	0	0
New Zealand	348 (767)	11,225 (24,752)	345 (760)	0	72 (159)	11,990 (26,438)
Nicaragua	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	17 (38)	17 (38)
Total	516 (1,138)	30,214 (66,625)	353 (778)	88 (194)	295 (651)	31,466 (69,386)
						2,406 (5,304)

Table 4-5 G *Poultry and Miscellaneous Combinations - Passed for Entry 1996 In Metric Tons and (Pounds in Thousands)*

Country of Origin	Poultry and Miscellaneous Combinations*				
	Fresh Poultry	Processed Poultry	Total	Miscellaneous **	
Argentina	0	0	0	0	0
Australia	0	0	0	3	(7)
Austria	0	0	0	0	0
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	3,564	(7,859)	7,895	1,907	(4,204)
Croatia	0	0	0	0	0
Costa Rica	0	0	0	0	0
Denmark	0	0	0	447	(986)
Dominican Republic	0	0	0	551	(1,215)
Finland	0	0	0	0	0
France	0	17	17	15	(34)
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	22	(48)	184	243	(536)
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	58	(128)	190	55	(122)
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	2	(4)
Nicaragua	0	0	0	0	0
Paraguay	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	36	(80)
Spain	0	0	0	0	0
Sweden	0	0	0	32	(72)
Switzerland	0	0	0	123	(272)
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Total	3,644	(8,035)	8,206	3,414	(7,530)

* No horsemeat was imported into the United States for the period 01-01-96 to 12-31-96.

** Processed Varied Combination (more than one species).

Table 4-6

Table 4-6 and tables 4-6A through 4-6G show the volume of products, in pounds and metric tons by major product category, condemned or refused entry into the United States from each eligible country in 1996.

**Imported Meat and Poultry Condemned
and/or Refused Entry for All Products**

Country of Origin	Refused for Entry	
	Metric Tons	Total Pounds in Thousands
Argentina	218	481
Australia	609	1,343
Austria	0	0
Belgium	27	60
Brazil	356	785
Canada	1,464	3,231
Croatia	6	12
Costa Rica	51	112
Denmark	114	251
Dominican Republic	20	45
Finland	0	0
France	0	0
Germany	0	0
Guatemala	0	0
Honduras	21	45
Hong Kong	0	0
Hungary	0	0
Iceland	0	0
Ireland	39	86
Israel	0	0
Italy	0	0
Japan	0	0
Mexico	33	72
Netherlands	18	41
New Zealand	704	1,551
Nicaragua	11	24
Paraguay	0	0
Poland	0	0
Romania	20	45
Spain	0	0
Sweden	1	1
Switzerland	0	0
United Kingdom	0	0
Uruguay	515	1,134
Total	4,227	9,319

Table 4-6 A Fresh Beef - Refused Entry 1996 In Metric Tons and (Pounds in Thousands)

	Fresh Beef					
Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	9	411	19	7	0	446
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	230	345	545	0	18	1,138
Croatia	0	0	0	0	(41)	(2,511)
Costa Rica	0	38	0	0	0	38
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	21	0	0	0	21
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	1	10	11	9	0	22
Netherlands	0	0	0	1	0	0
New Zealand	6	366	11	0	1	393
Nicaragua	0	10	0	0	(2)	(866)
Paraguay	0	0	0	0	(1)	(24)
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	339	175	0	0	514
Total	246	1,540	761	17	19	2,583
	(542)	(3,396)	(1,677)	(36)	(44)	(5,695)

Table 4-6 B *Processed Beef - Refused Entry 1996 In Metric Tons and (Pounds in Thousands)*

Country of Origin	Processed Beef					Total
	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc. Processed	
Argentina	47 (105)	66 (146)	65 (143)	40 (87)	0	218 (481)
Australia	0	0	0	0	0	0
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	1 (1)	0	0	35 (78)	11 (25)	356 (785)
Canada	0	0	309 (681)	0	3 (6)	3
Croatia	0	0	0	6 (12)	0	6 (12)
Costa Rica	0	0	0	0	13 (28)	13 (28)
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	5 (11)	5 (11)
New Zealand	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	20 (45)	0	20 (45)
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	1 (1)	0	0	1 (1)
Total	48 (106)	66 (146)	375 (825)	101 (223)	32 (70)	622 (1,370)
Grand Total for Beef						3,205 (7,065)

	Fresh Pork					
Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total	
Argentina	0	0	0	0	0	
Australia	0	0	0	0	0	
Austria	0	0	0	0	0	
Belgium	0	0	0	0	0	
Brazil	0	0	0	0	0	
Canada	20 (44)	23 (50)	112 (246)	0	155 (340)	
Croatia	0	0	0	0	0	
Costa Rica	0	0	0	0	0	
Denmark	0	86 (189)	5 (10)	0	91 (199)	
Dominican Republic	0	0	0	0	0	
Finland	0	0	0	0	0	
France	0	0	0	0	0	
Germany	0	0	0	0	0	
Guatemala	0	0	0	0	0	
Honduras	0	0	0	0	0	
Hong Kong	0	0	0	0	0	
Hungary	0	0	0	0	0	
Iceland	0	0	0	0	0	
Ireland	0	33 (73)	0	0	33 (73)	
Israel	0	0	0	0	0	
Italy	0	0	0	0	0	
Japan	0	0	0	0	0	
Mexico	0	0	0	0	0	
Netherlands	0	18 (40)	0	0	18 (40)	
New Zealand	0	0	0	0	0	
Nicaragua	0	0	0	0	0	
Paraguay	0	0	0	0	0	
Poland	0	0	0	0	0	
Romania	0	0	0	0	0	
Spain	0	0	0	0	0	
Sweden	0	0	1 (1)	0	1 (1)	
Switzerland	0	0	0	0	0	
United Kingdom	0	0	0	0	0	
Uruguay	0	0	0	0	0	
Total	20 (44)	160 (352)	118 (257)	0 0	298 (653)	

Table 4-6 D **Processed Pork - Refused Entry 1996 In Metric Tons and (Pounds in Thousands)**

	Processed Pork							
Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0
Brazil	0	0	0	19	8	0	0	27
Canada	25	0	54	0	0	0	0	0
Croatia	0	0	0	0	0	0	15	(60)
Costa Rica	0	0	0	0	0	0	0	94
Denmark	0	0	0	0	0	0	0	(210)
Dominican Republic	0	0	0	0	0	0	0	0
Finland	0	0	0	23	(1)	0	0	0
France	0	0	0	0	0	0	0	23
Germany	0	0	0	0	0	0	0	(52)
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	8
Ireland	0	0	0	0	0	0	0	0
Israel	6	0	0	0	0	0	0	0
Italy	(13)	0	0	0	0	0	0	6
Japan	0	0	0	0	0	0	0	(13)
Mexico	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	8
Poland	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	31	0	54	42	8	0	15	150
	(69)	0	(120)	(93)	(19)	0	(34)	(335)
Grand Total for Pork								448
								(988)

	Veal					
Country of Origin	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	0	0	0	0	0	1 (13)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	3	0	0	0	0	0 (150)
Canada	0	0	0	29 (64)	0	29
Croatia	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	1 (1)	0	1 (1)
Netherlands	0	0	0	0	0	0 (1)
New Zealand	211 (465)	1 (2)	0	0	0	212 (467)
Nicaragua	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total	211 (467)	1 (2)	0	30 (65)	0	243 (535)

Table 4-6 F Mutton and Lamb; Goat - Refused Entry 1996 In Metric Tons and (Pounds in Thousands)

Country of Origin	Mutton and Lamb							Total	Goat Fresh
	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed				
Argentina	0	0	0	0	0	0	0	0	0
Australia	22	117	0	0	0	9	148	14	(32)
Austria	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0
Canada	0	0	0	0	0	0	0	0	0
Croatia	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	(11)
New Zealand	0	94	1	0	0	0	95	2	(3)
Nicaragua	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0
Total	22	311	1	0	0	9	243	21	(46)

Table 4-6 G

**Poultry and Miscellaneous Combinations* - Refused Entry
1996 In Metric Tons and (Pounds in Thousands)**

Country of Origin	Fresh Poultry		Processed Poultry		Total Poultry	Miscellaneous **	
Argentina	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0
Austria	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Canada	36	(79)	1	(3)	37	8	(17)
Croatia	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	20	(45)
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	2	(5)
Nicaragua	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Total	36	(79)	1	(3)	37	30	(67)

* No horsemeat was imported into the United States for the period 01-01-96 to 12-31-96

** Processed Varied Combination (more than one species).

Table 4-7

Table 4-7 shows the reasons for rejecting meat and poultry imports during reinspection and the number of metric tons and (pounds in thousands) and lots rejected for each reason during 1996.

Reasons for Product Rejection

Total Product Refused Entry	Metric Tons	(Pounds in Thousands)	Lots
Contamination	1,425	(3,144)	132
Processing Defects	880	(1,941)	97
Unsound Condition	293	(647)	32
Violative Net Weight ✓	170	(375)	37
Pathological Defects	136	(300)	16
Transportation Damage	442	(975)	3,723
Labeling Defects ✓	173	(384)	66
Missing Shipping Marks ✓	283	(624)	886
Composition/Standard	277	(611)	33
APHIS Veterinary Service Requirements	0	(0)	0
Residues	20	(45)	5
Miscellaneous	53	(118)	27
Container Condition	70	(155)	11
Total Refused Entry	4,222	(9,319)	5,065

1383
14,896
989
19,596

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